

# SUMMER MENU

## SNACKS

|                                                  |     |                                        |   |
|--------------------------------------------------|-----|----------------------------------------|---|
| Gordal piquante olives (F,N,S,V)                 | 3/6 | Hummus, chilli, beer crackers (G,S,SS) | 5 |
| Sourdough bread, salted butter (D,G,S,V)         | 6   | Chipolatas, mustard, honey (D,G,M,P,S) | 4 |
| Fresh crab taco, breakfast radish, wasabi (CR,G) | 6   |                                        |   |

## SMALL PLATES

|                                                                      |    |                                                                     |    |
|----------------------------------------------------------------------|----|---------------------------------------------------------------------|----|
| Chef's soup, sourdough bread (G,V,VG)<br><b>Vegan without butter</b> | 8  | Chilli beef nachos & cheese (D,G,S)                                 | 10 |
| Monkfish tempura & cod roe (D,F,G)                                   | 13 | Parma ham, roasted peach, Greek yoghurt & pecan nuts (D,N,S)        | 12 |
| Burrata, jalapeno, lime, crisp onion dressing (D,G,SY)               | 12 | Lamb scotch egg, tzatziki mint yoghurt (D,E,G,S)                    | 12 |
| Crispy pork belly bites, tomato & chilli jam (S)                     | 10 | Grilled local asparagus, whipped hummus, smoked almonds (G,N,SS,VG) | 12 |

## LARGE PLATES

|                                                                                                     |    |                                                                            |    |
|-----------------------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------|----|
| Sri Lankan sweet potato curry, tofu & coconut rice (C,S,SY,VG) <b>Add Chicken £4, Add Prawns £7</b> | 18 | Spinach, courgette & mint orzo, summer peas, baby gem & vegan feta (SY,VG) | 19 |
| Pork porchetta, summer bean cassoulet (D,S)                                                         | 24 | Chicken schnitzel, Caesar salad (D,E,F,G,S)                                | 21 |
| Confit duck leg, apricot, pak choi & bulger wheat salad (G,S,SS,SY)                                 | 23 | Prawn and crab spaghetti, chilli, tomato & parmesan (CR,D,E,G,MO,SY)       | 25 |
| Beer battered local fish, chunky chips, peas, tartare sauce (D,E,F,G)                               | 21 | Cumberland sausage, mash potato & onion gravy (D,G,S)                      | 18 |

## ROBATA GRILL

|                                                         |    |                                                                                                 |    |
|---------------------------------------------------------|----|-------------------------------------------------------------------------------------------------|----|
| <b>Skewers</b> - Served with flatbread & lime leaf rice |    | 225g Dry aged sirloin steak (D), choice of sauce                                                | 24 |
| Lamb, chimmi churri (D,G)                               | 21 | 225g Dry aged fillet steak (D), choice of sauce                                                 | 32 |
| Chicken teriyaki (G,SS,SY)                              | 18 | Rump steak cheese burger, tomato & bacon jam, gherkin ketchup, skinny fries, coleslaw (C,D,E,G) | 21 |
| Squash, tamarind, halloumi (D,G,V)                      | 17 | <b>Add bacon £2</b>                                                                             |    |

## SIDES

Skinny Fries (VG) - Buttered mash (D,V) - Seasonal vegetables (D,V) - Creamed spinach (D,V) - Lime leaf rice (VG) - Garden salad (M,P,VG) - Rosemary & seasalt fries (E,V) | All 4

Some of our dishes contain the following allergens  
or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 12.5% will be added to tables of 6 and above. All prices include VAT.