

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) Vegan without butter	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	Courgette fritter, cauliflower cous cous, burnt apple, salsa verde (G,VG)	10

LARGE PLATES

Sri Lankan sweet potato curry, tofu & coconut rice (C,S,SY,VG) Add Chicken £4, Add Prawns £7 (Medium/Hot)	18	Spinach, courgette & mint orzo, summer peas, baby gem & vegan feta (G,SY,VG)	19
Lemon sole, salsa verde butter, potato & chorizo (D,F,S,SY)	29	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

Skewers - 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	Add bacon £2	

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, smoked paprika mayo (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.