

SUMMER MENU

SMALL PLATES

Gordal piquanté olives (F,N,V)	4	House bread, whipped butter (D,G,S,V)	2pp
Honey, siracha & coconut glazed chicken wings (G,SY)	5	Add	
Rosemary & garlic baked Camembert, hot honey, ciabatta toast (D,G)	18	Sun dried tomato hummus (VG)	3
		Chicken liver parfait (D,S)	3
		Smoked mackerel pâté (D,F)	3
Charcuterie platter, pickles, house bread, whipped sea salt butter (D,G,M,S) 18			

Salmon & prawn Thai fish cakes, chili & lemon grass jam (CR,E,F,S)	12	Charred corn ribs, lime, coriander & smoked paprika glaze, garlic aioli (VG)	10
Shredded duck & sweetcorn spring roll, plum sauce, pickled carrot salad (E,G,SY)	13	Crispy pork belly bites, honey & ginger glaze (G,SS,SY)	11
Charred mackerel fillet, celeriac & apple remoulade (E,F,M)	10	Breaded goats cheese, pickled beetroot, candied walnut, beetroot relish (D,E,G,N)	10

LARGE PLATES

Tandoori braised lamb shank, saffron basmati rice, mango chutney, mint yoghurt (D,M)	29	Local beer battered fish, chunky chips, garden peas, tartare sauce (D,E,F,G,M,S)	22
Grilled pork presa, smoked chickpeas, chimmi churri, romesco sauce, baked new potatoes (D,F,N)	22	Crisp cos lettuce Caesar salad, garlic croûtes, bacon, anchovy & fresh Parmesan (D,E,F,G,N)	21
BBQ fillet of halibut, new potatoes roasted in chorizo butter, samphire & cockle broth (D,F,G,MO,S)	26	With half roast chicken	24
		With 5 King prawns	
		Roscoff onion tart tatin, celeriac purée, maple & Treviso salad (G,VG)	22

ROBATA GRILL

225g Dry aged sirloin steak (D), choice of sauce	25
300g Dry aged rib-eye steak (D), choice of sauce	32

Steak sauces - Peppercorn (D,S) Blue Cheese (D) Garlic Butter (D) or Chimmi Churri

8oz steak burger, seeded bun, tomato relish, monterey jack cheese, baby gem, coleslaw & skinny fries (D,E,G)	21
Add bacon £2	

SIDES

Chili salt fries (VG) - Corn ribs, chimmi churri (D,V) - Chorizo roasted new potatoes (D,G,S) - French peas (D) - Baby gem Caesar salad (E,F,G,M) | All 5

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 10% will be added to your table. All prices include VAT.