



Nibbles

- Marinated olives **(VE)** £3.50
- Roasted corn on the cob, Cajun butter **(V)** £4.50
- Fried padron peppers **(VE)** £4
- Hummus & garlic flatbread **(V)** £5.50
- Halloumi fries & mint yoghurt **(V)** £6

To Share

- Warm bread, olive oil, balsamic & olives **(V)** £7
- Rosemary & garlic baked camembert, red onion chutney, bread **(V)** £12
- 1kg of buffalo chicken wings & blue cheese sour cream £15
- Charcuterie – Prosciutto crudo, Spinata, Finocchiona, Chorizo, Manchego, olives & bread £16
- Mezze – Hummus, baba ghanoush, halloumi, spiced Israeli cous cous salad, olives & warm bread **(V)** £15

Starters

- Buffalo chicken wings, sesame seeds, celery & blue cheese sour cream £7.50
- Lamb kofta “kebab” flatbread, red cabbage, pomegranate & feta salad, chilli sauce & garlic mayo £8/£15
- Jerk pork cheek scotch egg, pineapple ketchup £8
- Oxtail & savoy cabbage parcel, butterbean & butternut squash cassoulet £7.50
- Bloody Mary prawn cocktail, focaccia £7.50
- Crab & ‘Nduja rarebit, baked sourdough £7.50
- Wild mushroom & blue cheese orzo risotto, cured egg yolk **(V)** £6
- Cauliflower & onion bhaji, coriander ‘mayo’ **(VE)** £6.50

Sunday Roast *Served with Yorkshire pudding, duck fat roast potatoes, roasted root veg, seasonal greens & gravy*

- 28-day dry aged sirloin of beef £16
- Pork belly, crackling & apple puree £15
- Chicken supreme, sage, sausage meat & onion stuffing £14.50
- Mushroom, chestnut & pumpkin seed bake, vegetarian roast potatoes **(V)** £12 (Vegan roast available)
- Cauliflower cheese £3.50 // Creamed cabbage & mustard £3.50

Mains

- Hoisin aubergine burger, Asian sesame slaw, sriracha mayo & fries **(VE)** £12
- Sundried tomato & goats cheese risotto, roasted red pepper pesto **(V)** £12
- Cod supreme, madras style chickpeas, cauliflower & coconut puree, coriander pickled tomatoes & shallots £17
- Korean spiced chicken flatbread, shredded cabbage, pepper, daikon radish & ginger slaw, sesame oil, coriander mayo £14

Pizzas *All served with San Marzano tomato sauce, fior di latte mozzarella (Vegan cheese available)*

- Margherita – Tomato, fior di latte & oregano **(V)** £10
- Tapenade – Olive tapenade base, cherry tomato, red onion, goats’ cheese & fior di latte **(V)** £11
- Red pepper – Roasted red pepper pesto base, smoked ricotta, red onion & charred aubergine **(V)** £12
- Chicken & pepper – Cajun spiced chicken, picante peppers, roasted peppers & red onion £12.50
- Spicy – ‘Nduja, pepperoni, piquante & roquito peppers £12.50
- ‘Meat feast’ – Napoli salami, prosciutto crudo, pepperoni & spinata £13
- Ham & mushroom – Prosciutto crudo, portobello mushrooms & truffle oil £12.50
- Lamb – Olive oil base, marinated lamb, salsa verde, red onion, goats’ cheese & cherry tomatoes £13

Sides

- Skin on fries £3
- Triple cooked chips £3
- Truffle & parmesan fries £4
- Sweet potato fries £3.50
- Halloumi fries & mint yoghurt £6
- Beer battered onion rings £3.50
- Sundried tomato, rocket & basil salad **(VE)** £3.50

*All dishes marked with **(V)** are vegetarian friendly & **(VE)** are vegan friendly. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies. Allergen information is available on request. If in doubt, please speak to the manager.