

Nibbles

- Marinated olives **(VE)** £3.50
Roasted corn on the cob, cajun butter **(V)** £4
Padron peppers & smoked sea salt **(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, 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 & goats cheese salad, chilli sauce & garlic mayo £8/£15
Keema lamb scotch egg, cucumber raita £7.50
Crab & ‘Nduja rarebit, toasted sourdough £7.50
Grilled king prawn skewers, chorizo, potatoes, spicy bravas sauce £8.50
Wild mushroom & goats’ cheese arancini, pumpkin puree, caper & parsley dressing **(V)** £6.50
Cauliflower & onion bhaji, coriander ‘mayo’ **(VE)** £6.50

Mains

- Aubergine katsu curry, Asian vegetables & jasmine coconut rice **(VE)** £13
Wild mushroom & artichoke risotto, pickled walnut puree & aged pecorino **(V)** £12
Beer battered haddock, triple cooked chips, garden peas & tartare sauce £14
Roasted monkfish, romesco sauce, chorizo & butterbeans, goats cheese cream, tenderstem broccoli £19
Curried smoked haddock & clam fish pie, turmeric mash, creamed spinach £16
Slow cooked beef & ale pie, buttered mash, seasonal greens, red wine gravy £14.50
Spicy Korean chicken flatbread, shredded cabbage, pepper, daikon radish & ginger slaw, coriander mayo £14.50
Pork cutlet, black pudding potato rosti, spiced red cabbage, apple puree, jus £17
Venison burger, bacon jam & truffle mayo, rosemary & sea salt skin on fries £16

Steaks served with triple cooked chips, roast mushroom, tomato, rocket & peppercorn sauce

- 10oz Ribeye £24 8oz Bistro rump £17 9oz Fillet £28

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

- Margherita – Tomato, fior di latte & basil **(V)** £10
Tapenade – Olive tapenade base, cherry tomato, red onion, goats’ cheese & fior di latte **(V)** £11
Chicken & pepper – Cajun spiced chicken, picante 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

Sides

- Skin on fries **(VE)** £3
Triple cooked chips **(VE)** £3
Truffle & parmesan fries **(V)** £4.50
Sweet potato fries **(VE)** £3.50
Halloumi fries & mint yoghurt **(V)** £6
Beer battered onion rings **(VE)** £3.50
Sundried tomato, rocket & basil salad **(VE)** £3.50
Seasonal vegetables **(V)** £3