

### SNACKS

Nocellara olives (vg)	4.5
Homemade focaccia, oil & balsamic (vg)	4.5

### SMALL PLATES - SELECT 3 FOR £23

Pea & wild garlic hummus, pitta bread (vg)	7.5
Cobble Lane Coppa, caper berries, cornichons	8.5
Padron peppers, maldon sea salt (vg)	8.0
King Oyster mushroom "calamari", vegan aioli (vg)	8.5
Corn ribs, agave, chilli and coriander (vg)	8.5
Panko cod cheeks, sauce Alsacienne	9.0
Homemade scotch egg, curry mayo	9.0
"Bloody Mary" crayfish cocktail	9.5
Buttermilk chicken bites, ranch	9.0

### SHARERS

Burrata, wild rocket, fig and chili jam (v)	12.5
Charcuterie selection, caper berries, cornichons, crostini	17.0

### MAINS

Catch of the Week, Fresh from Steve Hatt - <b>Ask your server</b>	21.0
Kale, apple, walnut, pomegranate salad, quinoa, chicken, pancetta <b>or</b> vegan feta (vg)	15.0
King prawn or chargrilled palm hearts (vg), linguine, tomato, chilli, garlic, rocket	18.0
Buttermilk fried chicken, brioche bun, chipotle ketchup, purple slaw, skinny fries	17.5
Dry-aged beef burger, monterey jack cheese, burger sauce, salad, skinny fries	17.5
Meat-free burger, smoked vegan applewood, burger sauce, skinny fries (vg)	17.5
Beer battered haddock, triple-cooked chips, pea & mint puree, tartare, curry sauce	19.0
Pork Schnitzel, yoghurt dressing, spring veg, new potatoes	18.5
Bangers & mash, toulouse sausages, garlic mash, red wine, lentil and ceps gravy	17.0

### SIDES

Seasonal greens, Maldon sea salt (vg)	4.5
Pink fir potatoes (vg) / Skinny fries (vg)	5.0
Add Avocado / Bacon / Cheese	1.5
Aioli (vg) / Curry sauce (vg) / Burger sauce (vg)	1.5

### DESSERTS

Apple & rhubarb crumble (vg), custard (v) or vegan ice cream (vg) (gf)	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	8.5
White chocolate & vanilla cheesecake, raspberry coulis (v)	8.5
Neal's Yard cheeses, sourdough crackers, caperberries, red onion marmalade (v)	14.5
Vegan ice & sorbet - Salted caramel, vanilla, mango, raspberry, pineapple, lemon, chocolate	2.0