

Sunday menu, until 8pm

FOR THE Gordal olives (vg) 4
TABLE Focaccia & Butter 5
 Padrón peppers, soya, yoghurt, olive oil, sukkah, nuts (vg) 8

SMALL Hummus, Kalamata, sultana & pine nuts, flatbread (vg) 7.5
PLATES Salt & pepper squid, chilli, spring onion, aioli 9
 Halloumi fries, hot sauce, tahini dressing (v) 8.5
 Spicy BBQ pork bites, Louisiana hot sauce, BBQ sauce, honey 8.5
 Crispy chicken, Korean ketchup, sesame, chilli, spring onion 8.5

ROASTS *All served with seasonal vegetables, roast potatoes, Yorkshire pudding (except vegan wellington) & gravy*
 Herefordshire beef rump top 24
 Free range pork belly 20
 Roasted garlic & lemon chicken supreme, pork, sage & onion stuffing 20
 Beetroot, nut & squash vegan Wellington (V)(vg on request) 17

MAINS Cider-battered fish, triple cooked chips, mushy peas, tartare sauce 16.5
 Chicken schnitzel, wild rocket & fennel salad, Parmesan, roasted garlic & herb butter 16
 Chargrilled vegetable salad 10
 Caesar salad, croutons, cos lettuce, boiled egg, Grana Padano 11
 +add chicken 4 +add halloumi 4

SIDES Cauliflower cheese to share (v) 6
 Roast potatoes or vegetables 3
 Skin-on fries (vg) 5

DESSERTS Sticky toffee pudding, vanilla ice cream, toffee sauce (v) 7
 Chocolate brownie vanilla ice cream 7
 Selection of Hackney Gelato Ice creams (V/vg) 2 (per scoop)