

Dinner Menu, served until 10pm

FOR THE Coriander hummus, flatbread, pomegranate (vg) 8
TABLE Honey & wholegrain mustard glazed chipolatas 8

Padrón peppers, smoked sea salt (vg) 7.5

TO SHARE Charcuterie board: chorizo, Serrano ham, salami, olives, piccalilli, Gorgonzola, Cheddar, focaccia 20

SMALL Chilli & garlic king prawns, toasted sourdough 12

PLATES Korean fried chicken, spring onion, sriracha 9

Heritage beetroot & beluga lentils salad, vegan feta, pomegranate, balsamic dressing (vg) 10

Truffle cauliflower cheese croquettes, black aioli (v) $\,$ II

Baked halloumi, hot honey, Aleppo chilli, thyme (v) 10

Burrata di Puglia, heirloom tomatoes, wild rocket, lemon herb oil (v) 12

Grilled lamb koftas, minted yoghurt, flatbread 12.5

Mushroom hot wings, pomegranate, spring onions (vg) 8

Salt & pepper squid, spring onion, chilli, aioli 10

MAIN COURSE Roasted salmon supreme, crushed new potatoes, samphire, French beans, tomato & olive dressing 24

Chicken schnitzel, wild rocket, fennel & Grana Padano salad, roasted garlic & herb butter, fried Burford egg 19

28 day aged Ribeye on the bone, triple cooked chips, watercress, green peppercorn sauce 33.5

Double smash burger, American cheese, burger sauce, onions, pickles, skin-on fries 18

Slow-cooked lamb shoulder, ratatouille, tenderstem broccoli, olives jus 27.5

Crab linguine, chilli, garlic, cherry tomatoes, wild rocket 21

Chicken Caesar salad: baby gem lettuce, soft boiled egg, silver anchovies, croutons, Grana Padano 18

Fish & chips: North Sea line-caught haddock, triple cooked chips, mushy peas, tartare sauce 19

Plant-based burger, Applewood smoked Cheddar, tomato, iceberg lettuce, jalapeño mayo, skin-on fries (vg) 17.5

Grilled goat's cheese, Mediterranean vegetables & artichoke salad, tapenade crostini, lemon dressing (v) 19.5

SIDES

Triple cooked chips (vg) 6.5 | Skin-on fries (vg) 6 (add truffle & parmesan +1.5) | New potatoes (v) 6

Caesar salad (v) 6 | Green beans (vg) 6 | Tenderstem broccoli, chilli & garlic (vg) 7.5