



À la carte menu, until 10pm

BAR Gordal olives (vg) 5
SNACKS House bread & butter 5
Padrón peppers, smoked Maldon salt (vg) 6

SMALL PLATES Prawns pil pil, chilli & garlic, sourdough 10
Tomato & aubergine arancini, vegan ricotta (vg) 8.5
Breaded halloumi, aioli, buffalo hot sauce, pomegranate, spring onion (v) 8.5
Harissa Devon lamb skewers, minted yoghurt 10.5
Fried baby squid, black lime salt, green chilli, aioli 9.5
Chorizo & Applewood croquettes, paprika aioli 9
Burrata, heirloom tomato panzanella salad, pesto, basil (v) 10.5
White bean hummus, tomato zhoug, sumac flatbread (vg) 8
Pork belly bites, soy & maple syrup glaze, spring onion, chilli 8.5

SPECIALS Gochujang & confit duck scotch egg, sesame noodle salad 10.5
Hake kyiv, fermented carrot, dill mash 19.5
Truffle gnocchi, wild mushrooms, shallot, tarragon oil (v, vg*) 17.5

MAINS Fish & Chips – North Sea line-caught haddock, triple-cooked chips, mushy peas, tartare sauce 18.5
Chicken schnitzel, garlic & herb butter, fennel & rocket salad, Parmesan 17
Add fried Burford brown egg 1.5
Moving Mountains Burger – red cabbage & jalapeño slaw, pickled red onion, lettuce, skin-on fries (vg) 17.5
28-day aged flat iron steak, triple-cooked chips, peppercorn sauce, watercress 22
Double Smash Burger – 30-day dry-aged chuck & rib patty, double cheese, onion, pickles, skin-on fries 17.5
Caesar salad: Cos lettuce, Burford brown egg, sourdough croutons, Grana Padano 12.5
Add chicken 4.5 / add halloumi 3.5

SIDES Triple-cooked chips (vg) 5.5 | Red cabbage & jalapeño slaw (vg) 5
Tenderstem broccoli, toasted almonds (vg*) 6 | Garden salad (vg) 5
Truffle & Parmesan fries 7 | Buttered new potatoes (vg*) 6

SEPARATE PIZZA MENU AVAILABLE



Please inform a member of the team if you have an allergy or intolerance,
We cannot guarantee the absence of any allergens due to cross contamination.
(v) = vegetarian (vg) = vegan (vg*) = can be adapted to be vegan