

À la carte

NIBBLES

Gordal olives (vg)			6.0
Battered sausage, curry sauce	0 (1/0)		4.5
Padrón peppers, smoked salt, suma	.c (vg)		7.5
STARTERS			
Pork belly bites, maple syrup, soy sa	auce, sesame		9.0
Salt & pepper squid, roasted garlic mayo, spring onion, red chilli			9.5
Cauliflower wings, bang bang sauce, crispy shallots, chives (vg)			8.6
Mussels, garlic, ginger & coconut milk			8.5 / 16.0
Crispy chicken, Korean ketchup, sesame seeds, chilli, spring onion			9.0
Ham hock & leek terrine, piccalilli, toasted sourdough			9.0
Fried breaded halloumi, hot sauce, lemon mayo (v)			8.5
White bean hummus, pickled red onion, salsa verde, za'atar, flatbread (vg)			8.0
Chorizo & Cheddar croquettes, papi	rika aioli, watercress s	salad	9.0
SPECIALS			
28-day aged rib-eye steak on the bone, triple-cooked chips, watercress, peppercorn sauce			31.0
Seabass fillet, spinach, new potatoes, sauce vierge, garlic & herb butter			19.5
MAINS			
Braised lamb Shepherd's pie, sauteed Savoy cabbage			18.0
Chicken schnitzel, wild rocket, shav Add a fried egg +1.5	ed fennel & Parmesar	n salad, roasted garlic & herb butter	18.5
Pan-Seared hake, brown shrimp, crushed new potatoes, samphire, tartare butter			21.5
Treacle-cured bacon chop, rosemary potatoes, celeriac, apple & mustard salad			18.0
Double smash burger, American cheese, house sauce, onions, pickles, skin-on fries			17.0
Wild mushroom Pappardelle, Grana Padano, garlic, fresh parsley (v)			16.0
Simplicity burger, vegan Applewood Cheddar, tomato, chipotle mayo, skin-on fries (vg)			17.0
Cider-battered North Sea haddock, mushy peas, tartare sauce, triple-cooked chips (gf)			18.5
Add chip shop curry sauce +1.5			
Spiced aubergine salad, cauliflower, spelt, chickpea, peanuts, kale, pomegranate, lime pickle (vg) *Add chicken +4.0 / add halloumi +3.5*			15.0
SIDES			
Truffle & Parmesan fries	7.5	Spring greens (vg)	5.5
Truffle & Parmesan fries Triple cooked chips (vg)	7.5 6.0	Spring greens (vg) Wild rocket, fennel & Parmesan salad	5.5 6.0

