



Main Menu

NIBBLES

Gordal olives (vg)	5.0
Sausage roll, HP sauce	7.0
Focaccia, olive oil, balsamic (vg)	6.5
Cajun corn ribs, chilli, spring onion, vegan citrus mayo (vg)	6.5

STARTERS

Salt & pepper squid, roasted garlic aioli	9.0
Hummus, parsley & red onion, Kalamata olives, flatbread (vg)	8.5
Padrón peppers, smoked Maldon salt (vg)	7.5
Chicken liver parfait, red onion marmalade, sourdough toast	8.5
Garlic & herb tiger prawns, focaccia	9.5
Crispy chicken, Korean ketchup, chilli, spring onion, sesame seeds	9.0
Fried halloumi, hot sauce, tahini (v)	8.5
Pork belly bites, soy & maple syrup glaze, spring onion, chilli	8.5

SARNIES *(Served Mon - Fri 12-5pm)*

Fish finger, tartare sauce, lettuce, brioche bun, fries	11.0
Cumberland sausage, English mustard, caramelised onion, brioche bun, fries	11.0
Coronation chickpea, spinach, cabbage, ciabatta, fries (vg)	9.0

MAINS

Cottage pie, buttered savoy cabbage	17.5
Treacle-cured bacon chop, buttered new potatoes, celeriac & apple salad	17.0
Crab, courgette & tomato linguine, chilli, herbs, lemon	16.5
Chicken schnitzel, wild rocket, shaved fennel & Parmesan salad, roasted garlic & herb butter <i>add a fried egg 1.5</i>	18.0
Skirt steak, chimichurri, watercress, skin-on fries	24.0
Double smash burger, American cheese, house sauce, onions, pickles, skin-on fries	17.0
Symplcity 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 <i>add chip shop curry sauce 1.5</i>	18.5

SIDES

Rocket & Parmesan salad (v)	6.0	Skin-on fries (vg)	5.5
Tomato & red onion salad (vg)	5.5	Triple cooked chips (vg)	6.0

DESSERTS

Sticky toffee pudding, butterscotch, vanilla ice cream (v)	7.5
Chocolate Brownie, vanilla ice cream (v)	7.0
Selection of Ice Cream Union ice cream & sorbets (per scoop)	2.0



CLASSIC COCKTAILS

Espresso Martini - Absolut vanilia, Kahlúa, espresso	12.0
Negroni - Beefeater, Campari, Cinzano Rosso	12.0
Old Fashioned - Buffalo Trace, bitters, sugar	12.0
Tommy's Margarita - Olmeca Altos Plata blanco, agave, lime	12.0
Mai Tai - Diplomático & Goslings rum, Cointreau, orgeat, citrus	12.0
Mahiki Switch - Mahiki Pineapple & Coconut rum, ginger ale, Angostura bitters	12.0
Paloma - El Rayo Reposado tequila, Montzi Grapefruit liqueur, citrus, agave, Franklin & Sons grapefruit soda	12.0
Pornstar Martini - Absolut Vanilia vodka, Montzi Passionfruit & Yuzu liqueur, passionfruit sugar, pineapple, citrus, Prosecco	12.0

SPRITZ

Aperol Spritz - Aperol, Prosecco, soda	11.5
Hugo Spritz - St-Germain Elderflower liqueur, Prosecco, soda	11.5
Italicus Spritz - Italicus, Prosecco, soda	11.5

MULLED GOODNESS

Mulled Wine - Ananto Organic Tempranillo, house spice mix	8.0
Mulled Cider - Sandford's Devon Scrumpy Cider, house spice mix	6.0

DRAUGHT BEER & CIDER

Asahi Super Dry - Japan, Lager, 5.0%	7.4
Birra Moretti - Italy, Lager, 4.6%	7.1
Beavertown Neck Oil - England, Session IPA, 4.3%	7.4
Jubel Peach Beer - England, Gluten-Free Lager, 4.0%	7.9
Gipsy Hill Hepeat - England, Session IPA, 4.6%	7.2
Guinness - Ireland, Stout, 4.2%	7.0
Inch's - England, Cider, 4.5%	6.55
Cruzcampo - Spain, Lager, 4.4%	7.2
Red Stripe - Jamaica, Amber Lager, 4.7%	7.1
Stone & Wood - Australia, Pacific Ale, 4.4%	7.5
Amstel - Netherlands, Lager, 4.1%	6.2
The Goodness Brewing Co. - YES! - England, Session IPA, 4.5%	7.3
Cask Ale - Ask your server for today's choices	5.35

SELECTION OF OUR WINES

WHITE	175ml	bottle
Picpoul de Pinet, Ormarine, Carte Noire - France	8.5	35.0
Sauvignon Blanc, Moko - New Zealand	9.7	40
Vinho Verde, Vila Nova - Portugal	9.1	37.5
Pinot Grigio, Il Badalisc - Italy	7.1	29.0
Riesling, Novas Stellar Selection - Chile	-	41.5
Albariño, Valmiñor, Rías Baixas - Spain	-	52

RED	175ml	bottle
Merlot, Sierra Grande - Chile	7.2	29.5
Shiraz, The Black Craft - Australia	8.7	36.0
Pinot Noir, Les Volets - France	8.2	33.5
Shiraz, Record Sun - Australia	7.9	32.5
Malbec, Estampado - Argentina	8.6	35.5
Primitivo, Vallone Versante - Italy	9.3	38.5
Côtes du Rhône, Domaine Boutinot - France	-	35.0
Cabernet Sauvignon, Circumstance - South Africa	-	47.5
Rioja, Valenciso - Spain	-	50.0
Chianti, San Felice - Italy	-	53.5

ROSÉ	175ml	bottle
Mirabello Pinot Grigio, Provincia Di Pavia - Italy	7.1	29.0
Mirabeau Classic, Côtes de Provence - France	11.4	47.5
Mirabeau Pure, Côtes de Provence - France	-	52.5

SPARKLING	125ml	bottle
Prosecco, Le Dolci Colline - Italy	7.4	35
Brut Reserve, Chapel Down - England	-	62.5
Veuve Clicquot - France	-	81.5

PACKAGED BEER

Brooklyn Stonewall IPA - USA, Session IPA, 4.3%	6.9
Sol - Mexico, Lager, 4.2%	5.9
Old Mout - New Zealand, Fruit Cider, 4.0%	7.0
Aspall - England, Cider, 5.5%	6.7
Guinness 0.0% - Ireland, Stout, Alcohol Free, 0.0%	6.3
Beavertown Lazer Crush - England, IPA, Alcohol Free, 0.3%	5.6
Lucky Saint Unfiltered Lager - Germany, Lager, Alcohol Free, 0.5%	5.5