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(g) = Gluten Free
(v) = Vegetarian
(ve) = Vegan

SMALL PLATES

Tempura King Prawns 10.9 <i>Sweet chilli sauce.</i>	Peppered Calamari 10.5 <i>Lightly coated and fried, served with lemon & mayo.</i>	Crispy Halloumi Sticks (v) 10.5 <i>Sweet chilli sauce.</i>	Cocktail Sausages 9.3 <i>Honey and dijon mustard glaze.</i>
Cod Goujons 9.9 <i>Homemade tartare sauce.</i>	Yakitori Skewers (g) 10.5 <i>Grilled chicken, glazed with soy and mirin.</i>	Duck Pancakes 10.9 <i>Shredded and mixed with spring onions, served with hoisin sauce and cucumber.</i>	Vegetable Spring Rolls (ve) 7.7 <i>Served with sweet chilli.</i>
Bruschetta (ve) 8.2 <i>Toasted sourdough topped with fresh tomato and basil salsa, finished with olive oil.</i>		Baked Camembert (v) 16.8 <i>Oven-baked with garlic and rosemary, served with crudites and warm sourdough bread.</i>	
Sweetcorn & Spring Onion Fritters (g)(ve) 7.9 <i>Sweet chilli sauce.</i>			

SHARING PLATTERS

The best selection from small plates

Veggie 27.5 <i>Sweetcorn & spring onion fritters, padron peppers, halloumi sticks, vegetable spring rolls.</i>	Fish 29.5 <i>Peppered calamari, cod goujons, tempura king prawns.</i>	Meat 28.9 <i>Duck pancakes, cocktail sausages, grilled yakitori chicken skewers.</i>
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MAINS

Beer Battered Haddock 20.9 <i>Served with thick cut chips, mushy peas and homemade tartare sauce.</i>	Roasted Salmon (g) 20.8 <i>Oven-roasted Scottish salmon fillet served with Mediterranean ratatouille.</i>	Cottage Pie (g) 14.9 <i>Slow-cooked ground beef with garden peas in a rich gravy, topped with buttery mashed potatoes.</i>
28-Day Dry-Aged 10oz Sirloin (g) 28.0 <i>Grilled and served with salad garnish.</i> <i>Add a side for 5.5 / Add peppercorn sauce 2.5</i>		Courgette & Red Bean Burger (ve) 13.5 <i>Plant-based burger in a brioche bun with avocado and spicy vegan mayo, served with thick cut chips.</i>
Homemade Beef Burger 19.5 <i>Toasted brioche bun with mayo, lettuce, onion, and tomato, served with thick cut chips.</i> <i>Add cheese or bacon 2.5</i>		Chicken Caesar Salad 14.9 <i>Chicken breast, crisp cos lettuce, crunchy croutons and shaved parmesan tossed in a creamy Caesar dressing.</i> <i>Add anchovies, bacon or a soft egg 2.5</i>
Chicken Ciabatta 15.7 <i>Chicken with mayo, crisp celery and avocado, served in stone-baked ciabatta with thick cut chips.</i>	Sirloin Steak Sandwich 21.7 <i>Grilled sirloin steak served in stone-baked ciabatta with tomato salsa, aioli and thick cut chips.</i>	Burrata (g) 16.9 <i>Served with Parma ham, roasted vine cherry tomatoes, finished with fragrant basil oil.</i>

NIBBLES

Edamame (g)(ve) 5.7 <i>Maldon sea salt, fresh lime.</i>	Padron Peppers (g)(ve) 7.9 <i>Lightly charred, seasoned with Maldon salt.</i>	Sourdough Bread (ve) 4.8 <i>Extra virgin olive oil and balsamic vinegar.</i>	Olives (g)(ve) 3.9 <i>Mixed selection, lightly seasoned.</i>
			Assorted Nuts (g)(ve) 3.9 <i>Roasted and lightly salted.</i>

SIDES

All sides are 5.5

Thick Cut Chips (ve)	Curly Fries (ve)	Spinach (g)(ve)	Green Beans (g)(ve)
Mushy or Garden Peas (g)(ve)	Mixed or Green Salad (g)(ve)	Tomatoes & Basil (g)(ve)	

We take dietary requirements very seriously. Please tell a member of staff if you have any special requests.

All prices are inclusive of VAT. A discretionary charge of 12.5% will be added to your bill