

All about the Boards

Perfect for grazing, sharing and savouring

Charcuterie Board 19

A selection of cured meats, olives, artisan bread, pickles & house chutney.

Cheese Board 18

A handpicked mix of British & continental cheeses, served with crackers, fruit & house chutney.

Small Plates 3 for £16.95

Hot honey wings 6.50

Crispy Chicken wings or Cauliflower wings tossed in sticky hot honey glaze with a hint of chilli heat.

Hot honey Halloumi 6.50

Crispy Halloumi tossed in sticky hot honey glaze with a hint of chilli heat.

Braised Lamb Meatballs 6.50

Tender lamb meatballs slow-cooked in a rich tomato and herb sauce, finished with mint yogurt & garlic dressing.

Salt & Pepper pigs in blankets 6.50

Bacon wrapped sausages with salt, pepper chilli & spring onions - a bold twist on a festive favourite.

Deep fried Brie & Cranberry Coulis 6.50

Golden fried wedges of creamy brie served with tangy cranberry dipping sauce.

Roasties with red wine jus 6.00

Crisp-on-the-outside roast new potatoes drizzled with silky red wine jus and French herbs.

Tender stem Broccoli with tahini & walnuts 6.50

Charred tender stem broccoli topped with nutty tahini dressing tossed with walnuts.

Braised pork belly with burnt apple puree 7.00

Melt-in-the-mouth pork belly served with a smoky-sweet burnt apple puree and cider & BBQ glaze.

Beetroot Wellington 7.00

Beetroot & Spinach in flaky pastry with herbed duxelles and a red wine reduction.

Chorizo & Chipolata with smoked honey 6.50

Chorizo & Mini sausages glazed in smoked honey for a sweet-savoury kick.

Spiced hummus with house Nachos 5.50

Spiced hummus topped with chilli oil, served with crisp house nachos.

King prawn Pil Pil 6.50

King prawns in a spiced butter with warm bread.



Room for Moor...

Creme Brulee 7

Classic vanilla custard with a perfectly torched caramelised sugar crust.

Eaton Mess 7

A delightful mix of crushed meringue, whipped cream and fresh seasonal berries.

Tiramisu French Toast 7

Thick-cut French toast layer with dark coffee cream, dusted with coco.

Cheese board 18

A handpicked mix of British & continental cheeses, served with crackers, fruit & house chutney.

Allergen Disclaimer

While we take every precaution to prevent cross-contamination, our food is prepared in a kitchen that handles all major allergens, including: Gluten, Milk, Eggs, Fish, Shellfish, Peanuts, Tree Nuts, Soy, Sesame, Celery, Mustard, Sulphites, and Lupin.

We cannot guarantee that any dish is completely free from traces of allergens.

Please inform a member of staff if you have any allergies or dietary requirements before placing your order.

Our team is trained in allergen awareness and will be happy to help.

Your safety is our priority — never hesitate to ask.

If your food looks this good,
it deserves its own post

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