

Snacks

MARONA ALMONDS ^v	5
HOUSE CRISPS ^v Hot potato crisps with soy, garlic & dill	6
PADRON PEPPERS ^v Chilli, lime, salt, miso mayo	8
SMOKED SALMON ROSTIS Dill & mustard dressing	9
GORDAL OLIVES ^v	5
HOUMOUS ^v Focaccia, chilli cucumber ribbons, lemon	8
CORN RIBS ^v Siracha, coconut, lime	8

Seasonal Aperitivo

CLEMENTINE BELLINI Fresh clementine, prosecco	12
CHESTNUT MANHATTAN Bourbon, sweet vermouth, chestnut liqueur, bitters	13

Plates

THE ULTIMATE GRILLED CHEESE 18-month aged Montgomery cheddar, M&B gruyere, Spenwood sheep's cheese, black truffle, English honey, half pickle	17	TAGLIATELLE RAGU Slow braised beef shin, roast tomato ragu, fresh egg tagliatelle pasta, parmigiano reggiano	18
CAULIFLOWER STEAK ^v Chickpea puree, grilled cauliflower steak, crispy kale, chimichurri, pomegranate	17	CHICKEN PARMIGIANA Breaded chicken, mortadella ham, roasted tomato sauce, mozzarella, mixed leaf salad	21
CHICKEN CAESAR SALAD Marinated chicken, bacon, cos & romaine lettuce, parmesan, Caesar dressing, sourdough croutons	18	SEARED SALMON Pan seared salmon fillet, crispy skin, cavolo nero, beurre blanc sauce	22
BOB'S BURGER Dry-aged rib & cap beef, streaky bacon, American cheese, house burger sauce, iceberg, pickles, sesame bun, skin on fries	18	FLAT IRON STEAK 28 day dry-aged steak from HG Walter Butchers, Café de Paris butter, watercress salad (9oz / 250g)	24

Dessert

CHEESECAKE ^{GF} Basque baked cheesecake, berry coulis	8
COOKIE Chocolate chip cookie freshly baked to order, ice cream, served hot (12 min wait)	8
GELATO 1 scoop 2 scoops	3.5 6

Sides & Extras

PARMESAN & TRUFFLE FRIES	7
FRIES OR POTATO ROSTIS	5
SEASONAL GREENS	5
SIDE SALAD	5

CARD PAYMENTS ONLY

Please let us know any allergies or dietary requirements. All food may contain trace allergens.

Our meat & eggs are free range, high welfare & British. Our fish is MSC certified.

^v - vegan/plant based; ^{vg} - vegetarian; ^{GF} - gluten free options available; 12.5% optional service charge added to your bill.