

NIBBLES

Served 12:00pm - 21:30pm

BREAD & OLIVES	£6
With Oil & Balsamic (TN) (GFA) (VE)	
ANTIPASTI	£7.25
Cured Meats with Toasted Ciabatta, Sun-dried Tomatoes, Artichokes & Olive Tapenade (TN)	
HALLOUMI FRIES	£7.10
Pomegranate Dressing & Chilli Jam (N) (GFA) (V)	
SZECHUAN CRISPY CALAMARI	£7.50
With Garlic Aioli (TN)	
TOASTED FOCACCIA	£5
With Caramelised Onion Hummus (TN) (VE)	
WILD MUSHROOM ARANCINI	£7.10
With Truffled Cream Cheese (TN) (V)	
CAMEMBERT BITES	£7.75
With Chilli Jam (TN) (V)	
PAN-FRIED PADRON PEPPERS & MALDON SEA SALT	£5.75
(GF) (VE)	
BEEF BRISKET TACOS	£8.70
With Chipotle Mayo & Pico de Gallo (TN)	

STARTERS

Served 12:00pm - 21:30pm

SEASONAL SOUP OF THE DAY	£6.50
With Toasted Bread (TN) (GFA) (VE)	
BUFFALO CAULIFLOWER WINGS	£7.95
Served with a Tzatziki (TN) (VE)	
SHELL-ON PAN-FRIED GARLIC PRAWNS	£9.25
With Toasted Bread & Watercress (TN) (GFA)	
KOREAN CHICKEN WINGS	£7.45
Spicy Gochujang Glaze, Sesame Seeds & Pickled Cucumber (TN)	
CHICKEN LIVER PÂTÉ	£8.75
Served with Caramelised Onion Chutney & Toasted Bread (TN) (GFA)	
BEETROOT TARTARE	£8.25
With Truffled Goats Cheese Cream, Crumbled Feta, Apple & Candied Walnuts (N) (GF) (V)	
SMOKED SALMON	£8.25
With Beetroot Purée, Pickled Beetroot, Cucumber Ribbons, Horseradish & Cream Cheese (GF)	

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ALLERGY ADVICE - Note that our food is prepared in an environment where nuts are present.
(N) Contains Nuts (TN) Traces of Nuts (GF) Gluten Free (GFA) Gluten Free Available (V) Vegetarian (VE) Vegan
An optional 10% discretionary charge will be added to groups of 8+.

MAIN MENU

Served 12:00pm - 21:30pm

FILLET OF BEEF	£27.50
Pomme Purée, Spring Greens, Broccoli Florets, Pickled Mustard Seeds & Jus (GF)	
PAN-FRIED HADDOCK	£19.95
Saffron Sauteéd Potatoes, Tomato & Fennel Fish Broth, Pickled Fennel, & an Olive, Red Pepper & Caper Tapenade (GF)	
CHICKEN SUPREME	£18
Crushed Potatoes, Sautéed Cabbage, Tarragon & Wild Mushroom Sauce & Porcini Powder (GF)	
PORK BELLY	£20
Shallot Purée, Mash, Cabbage & Jus (GF)	
FILLET OF SEABASS	£19.95
Crushed Potatoes, Samphire & Pickled Fennel with a Lemon, Dill & Caper Sauce (GF)	
PORK RAGU	£14.95
With Rigatoni & topped with Parmesan	
WILD MUSHROOM RISOTTO*	£14.95
Cavolo Nero & Pickled Enoki (GF) (V) (VE Available)	
CAULIFLOWER & CHICKPEA MASALA*	£14.95
Served with Pitta Bread & a Lime & Coriander Yoghurt (TN) (GFA)	

*Add Chicken (£4.50), Steak (£4.75) or Prawns (£5.25)

SIDES

SKINNY FRIES (GF) (VE) / MIXED VEG (GF) (VE) /	£4.50
GARLIC BREAD (TN) (GFA) (VE) / BABY LEAF SALAD (GF) (VE) /	
GARLIC & HERB POTATOES (GF) (VE)	
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HAND CUT CHIPS (GF) (VE) / SWEET POTATO FRIES (GF) (VE) /	£4.75
TRUFFLE FRIES (GF) (VE)	
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COLESLAW (GF) (V)	£3.25
TRUFFLE MAC & CHEESE With Crispy Onions (TN) (V)	£4.75
BACON MAC & CHEESE With Crispy Onions (TN)	£5.25

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CHARGRILL

Served 12:00pm - 21:30pm

STEAKS

With Oregano & Truffle Hand Cut Chips, Vine Tomatoes & Tarragon Mayo

12OZ SIRLOIN (GFA)	£30.50	32OZ TOMAHAWK (TO SHARE) (GFA)	£58
12OZ RIBEYE (GFA)	£32.50	Allow a cooking time of up to 45 minutes for Medium Rare	
10OZ FILLET (GFA)	£37	ADD GARLIC PRAWN SKEWERS (GF)	£5.50
SURF & TURF (GFA)	£42		
10oz Fillet with Garlic Prawns			

SAUCES - Served on the side

BLUE CHEESE, GARLIC BUTTER OR PINK PEPPERCORN (GF)	£4
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BURGERS

In a Brioche Bun with Lettuce, Tomato, Gherkin & Skinny Fries

HOME-MADE BEEF BRISKET BURGER	£14.95
8oz Patty with Cheese & Burger Sauce (TN) (GFA)	
CAJUN CHICKEN BURGER	£14.95
With Chipotle Mayo & Pico do Gallo (TN) (GFA)	
HOME-MADE STEAK BURGER	£15.95
6oz Steak Patty with Cheese, Truffle Mayo & Caramelised Onions (TN)	
FALAFEL BURGER	£13.95
Spinach, Sun-dried Tomato & Chilli Jam (TN) (GFA) (VE)	

Add Cheese (50p) or Bacon (£1)

Switch to Hand Cut Chips or Sweet Potato Fries for £2

LOADED FRIES

Served Monday to Saturday, 12:00pm - 21:00pm

BACON & TRUFFLE	£11.50
Crispy Bacon, Truffle Mayo, Parmesan & Spring Onions (GF)	
KIMCHI	£11.50
Kimchi, Spring Onions, Sriracha Mayo & Jalapeños (GF) (V)	

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SALADS

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CLASSIC CHICKEN CAESAR SALAD	£13.95
Croutons, Parmesan & Crispy Bacon (TN) (GFA)	
PEAR & STILTON SALAD	£15
Candied Walnuts, Apple, Kale & Honey Mustard Dressing (N) (GF) (V) (VE Available)	
GREEK SALAD	£11.95
Black Olives, Red Onion, Cucumber, Tomato, Oregano & Feta Cheese (GF) (V)	

SHARING PLATTERS

Served 12:00pm - 21:00pm

VEGGIE PLATTER	£28
Halloumi Fries, Camembert Bites, Wild Mushroom Arancini, Falafel Patties, Buffalo Cauliflower Wings, Olives, Focaccia, Chilli Jam & Hummus (TN) (V)	
MEAT PLATTER	£30
Beef Brisket Tacos, Cured Meats, Korean Chicken Wings, Sausages, Focaccia, Bread-crumbed Chicken Strips & Chipotle Mayo (TN)	
FISH PLATTER	£30
Calamari, Shell-on Garlic Prawns, Bread-crumbed Cod Goujons, Smoked Salmon, Pickled Cockles, Focaccia & Garlic Aioli (TN)	

PANINIS

Served Monday to Saturday, 12:00pm - 16:00pm

Served with Salad & Fries

SEARED STEAK	£12.95
Caramelised Onion, Cheese, Rocket & Dijonaise (TN)	
CHARGRILLED CHICKEN & CHORIZO	£11.95
Marinara & Rocket (TN)	
SMOKED SALMON	£12.95
Dill Cream Cheese, Avocado & Watercress (TN)	
MOZZARELLA & TOMATO	£11.45
Rocket & Pesto (N) (V)	

Switch to Hand Cut Chips or Sweet Potato Fries for £2

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DESSERTS

Served from 12:00pm

APPLE ARCTIC ROLL Blackberry Gel, White Chocolate Crèmeux & Almond Tuille (N) (V)	£8.50
TART OF THE WEEK With Vanilla Ice Cream (TN) (V)	£8.50
RICE PUDDING Poached Pear & Candied Walnuts (N) (GF) (VE)	£8.50
CHOCOLATE BROWNIE Toasted Marshmallows, Chocolate Sauce & Vanilla Ice Cream (GF) (V)	£8.50
PECAN PIE Chantilly Cream & Toffee Sauce (N) (V)	£8.50
BLACK FOREST Cherry Gel & Cherry Sorbet (V)	£8.95
TONKA BEAN CRÈME BRÛLÉE With Pink Peppercorn Shortbread (V)	£8.50
SELECTION OF SORBETS (GF) (VE) & ICE CREAMS (V) (GF)	£4.50 (for 3 scoops)
CHEESE BOARD With Chutney, Celery, Grapes & Biscuits (N) (V)	£9.95 (for one) £15.95 (to share)

HOT DRINKS

Decaf Coffee & dairy free Milk Alternatives available on request

AMERICANO / CAPPUCCINO / LATTE / FLAT WHITE	£3.55
ESPRESSO / DOUBLE ESPRESSO	£2.80 / £3.55
ENGLISH BREAKFAST / EARL GREY / HERBAL TEA	£3.05
LIQUEUR COFFEE	£7.30
MILK OR WHITE HOT CHOCOLATE Add Marshmallows for 50p	£4.25

DESSERT COCKTAILS

Served with Petit Fours (N) (GF)

FLAT WHITE MARTINI Stoli Vodka, Espresso, Baileys, Coffee Liqueur & Chocolate Garnish	£12.95
BANOFFEE PIE Banana Liqueur, Creme De Cacao, Caramel Syrup, Cream & Chocolate Garnish	£12.95
BLUEBERRY MUFFIN Blueberry Liqueur, Amaretto, Caramel Syrup & Cream	£12.95
COGNAC & LIQUEURS ALSO AVAILABLE	

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