

Snacking

Our snacking menu is freshly prepared and cooked to order. All small plate dishes will be served as and when ready.

Peppers Sea Salt	5
Nocerella Olives	5
Ancienne Sourdough Whipped Butter	5
Hummus Lemon Tahini Harissa Flatbread	8
Chicken & Parsley Croquettes Parsley Mayonnaise	8.5
Scotch Egg Curry Mayonnaise	9
Hot Wings Hot Sauce Green Chilli Slaw	9
BBQ Aubergine Crisp Onion Buttermilk	10
Burrata Wild Garlic Pesto Focaccia	12.5
Ex Dairy Sliders Relish American Cheese	13
Shrimp Gyoza Korean Sauce Spring Onion	12.4
Cornish Sardines Mojo Rojo Lemon (5)	12
Southern Fried Chicken Wrap Chilli Mayonnaise Iceberg Spring Onion	13
<u>Specials</u>	
Tempura Battered Haddock, Triple Cooked Chips & Mushy Peas	13.5

For any allergen or intolerance please speak to a member of the team . A discretionary 12% service charge will be added to your final bill



Peppers | Sea Salt 5 Nocerella Olives 5 Sourdough | Whipped Butter 5

A La Carte

2 Courses £26.50 3 Courses £32

Pressed Ham Hock & Parsley Terrine, Chicory Salad & Sourdough

Chargrilled King Prawns, Chilli, Garlic & Samphire

Sweet Potato & Red Onion Soup & Artisan Sourdough

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Slow Cooked Short Rib, Beer Braised Onion, Wild Garlic & Beef Fat Crumb

Line Caught Cod, English Leek, Brown Shrimp & Verjus Butter

Spinach & Ricotta Ravioli, English Asparagus, Tunworth & Wild Garlic

500g Sirloin, Garlic Butter, Parmesan & Rocket Salad & Triple Cooked Chips

Triple Cooked Chips	5	Truffle & Parmesan Fries	6
Leek & Potato Gratin	6	Steamed Spinach	6
BBQ Hispi Black Garlic Marmite	5	Tenderstem Broccoli Chilli Garlio	: 6

Rhubarb Bakewell Tart & Clotted Cream

(£12 supplement serves 2 persons)

Hot Chocolate Fondant & Banana Ice Cream

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream

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