

| BREAD Sourdough, butter, Maldon sea salt (v) | | £4 |
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| SNACKS Curried pickled egg (v) Marinated mixed olives (vg) Padron peppers, smoked chilli salt (vg) Shell on prawns, lemon, Marie Rose sauce Burnt aubergine dip, sourdough bread (vg) Crispy beef croquettes, spicy mayonnaise Mushroom arancini, aioli, Parmesan (v) | | £2 £4 £7 £8 £8 £9 £9 |
| SHARERS * all served with freshly baked sourdough. Whole baked Camembert, chilli & apple chutney (v)* please allow 15 minutes Charcuterie board, piccalilli, cornichons Smoked salmon board, capers, shallots, parsley, burnt lemon | | £14 £15 £15 |
| BURGERS * all served with skinny fries. Moving mountains burger, bacon, cheese, guacamole, chutney, brioche bun (vg) Aged beef burger, bacon, cheddar, spicy mayonnaise, chutney, brioche bun | | £16 £18 |
| MAINS Sweet potato & coconut curry, basmati rice, naan bread, poppadom (vg) Deep fried haddock, thick cut chips, crushed peas, curry sauce, tartare sauce Rump steak 227g, rocket & shallot salad, skinny fries, Béarnaise or peppercorn sauce | | £18 £18 £20 |
| SIDES Skinny fries, garlic mayonnaise (v) Thick cut chips, house curry sauce (vg) | | £4 £5 |
| LUNCHTIMES ONLY | | |
| Soup of the day, sourdough bread & butter (v) | | £8 |
| SALADS Whole burrata, heritage tomatoes, rocket, croutons, salsa verde, balsamic King prawn & smoked salmon, lettuce, guacamole, cocktail sauce, sourdough Grilled chicken breast, gem lettuce, anchovies, croutons, Parmesan, Caesar dressing | | £14 £14 £14 |
| CIABATTAS * all served with skinny fries. Pork sausages, red onion chutney, gravy dip *plant-based option available Fish fingers, lettuce & cucumber salad, tartare sauce 'BLT' streaky bacon, lettuce, tomato, garlic mayonnaise *plant-based option available Roast sliced cold beef, creamy horseradish, rocket & shallot salad | | £11 £11 £11 £12 |
| DESSERTS Strawberry & custard pavlova (v) Sticky toffee pudding, vanilla ice cream (v) Chocolate Brownie, Vanilla ice cream (v) (Plant based option available) Ice creams/Sorbet | per scoop | £8 £8 £8 £2 |



| SPARKLING WINE & CHAMPAGNE Santome Spumante Brut NV, Italy Santome Prosecco Brut, Italy Jospeh Perrier, Brut, France Ayala Brut Majeur Champagne NV, France | | Gls £7 £10 | £28 £35 £55 £70 |
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| Maison du Vigneron Blanc Cotes de Gasgogne, France San Antini Pinot Grigio, Italy Levre Picpoul de Pinet, France Turning Head Marlborough Sauvignon Blanc, New Zealand Loureiro Vinho Verde, Portugal Berry Bros & Rudd, Good Ordinary White La Battistina Gavi, Italy Three Thieves Chardonnay, California USA Condas de Albarino, Spain Cave de Lugny Macon Village, France Domaine Andre Neveu 'La Longues Fins' Sancerre, France Domaine des Miles Chablis, France | 175ml £6.50 £7.50 £8.50 | 250ml £9 £10 £12 | £25 £28 £33 £35 £35 £35 £40 £42 £46 £50 £64 |
| ROSÈ San Antini Pinot Grigio Rose, Italy La Loupe Carignan Rose, France Les Quatre Tours Un Ete Provence Rose, France | £9 £10 | £11 £12 | £25 £28 £42 |
| Ke Bonta Sangiovese, Italy La Loupe Grenache Noir, France Solidiers Block Shiraz, Australia La Chapelle de Marin Cote du Rhone, France Punto Alta Malbec, Argentina Tor del Colle Montepulciano, Italy Manoso Crianza Rioja, Spain Santome Cabernet Sauvignon, Italy Berry Bros & Rudd, Good Ordinary Red Chateau Belvue Bordeaux, France Shadow Point Pinot Noir, California USA Rickety Bridge Pinotage, South Africa Chateau Neuf de Pape Vieux Chemin Rouge, France Castelforte Amarone della Valpoicella DOCG, Italy | £10 £7 £8 | £12 £10 £11 | £25 £28 £29 £31 £32 £32 £36 £39 £40 £40 £42 £48 £78 £90 |