

Snacks

Lemon & coriander olives (df, ve, gf) - £4

Warm sourdough loaf, whipped butter (*ve) - £5.5

Crispy squid, spring onion, coriander, chilli, chilli jam (df, gf) - £8

Serrano ham croquette, Romesco sauce - £6

Starters

Broccoli soup, blue cheese beignet (*gf) - £8
Chicken liver parfait, rhubarb chutney, toasted brioche - £8
Scallops in their shell, chilli beurre noisette, crispy pancetta (gf) - £14
Smoked salmon, lemon, capers, buttered bread (*gf, *df) - £10
Burrata, heritage tomatoes, wild garlic pesto, toasted sourdough (*gf) - £8.5
English asparagus, crispy egg, parmesan - £8

Salads

Chicken Caesar, smoked bacon, soft boiled egg, anchovies, parmesan (*gf, *df) - £8/£16 Greek salad, olives, aged feta, watermelon, red onion (gf) -£8/£16

Mains

 10_{oz} sirloin steak, beef fat chips, portobello mushroom, onion ring, peppercorn sauce (*gf, *df) – £32 French trimmed lamb cutlets, peas & broad beans, rosemary roast potatoes, salsa verde (*df, gf) – £27 Beef burger, smoked bacon, cheddar cheese, lollo blonde, tomato, gherkin, Baconaise, fries - £18 Marinated chicken breast, crispy potatoes, fennel, black olives, roasted garlic, wild garlic pesto (gf, df) - £22 Cod tempura, beef fat chips, minted pea puree, tartare sauce (df) - £20

Seared halibut, crispy capers, parmentier potatoes, lemon butter sauce (gf) - £27

Sides

Tenderstem broccoli, confit garlic oil (gf, df, ve)-£5

Truffle oil & parmesan fries (*gf) - £6 Tomato & red onion mixed salad (ve, gf, df) - £4

Creamy mashed potato (gf) - £4 Honey & thyme roasted carrots (gf, *ve) - £4

Beef fat chips (df) - £5 Peas, baby onions, smoked bacon (gf, *df) - £4.5

Pea & mint risotto, aged feta (gf, *df, *ve) - £16

An optional 10% service charge is added to our bills, all of which goes to the staff, please do not hesitate to ask a member of the team if you wish for this to be removed.

Dietaries: gf – gluten free / *gf – can be made gluten free / ve – vegan / *ve – can be made vegan / df – dairy free / *df – can be made dairy free. Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Therefore, we cannot guarantee that our dishes will all be allergen free, please ask a server if you require more assistance.