

COCKTAILS

Aperol Spritz 8.5 Bloody Mary 7.5
Mimosa 9.5
Red snapper 9.5 Virgin Mary 3.5

BURGERS

Served with fries

Pulled pork, slaw 13

Redefine plant-based burger, house relish,
vegan mayo, tomato, lettuce, pickle (vg) 14.5

Double stacked beef burger, house relish,
mayo, tomato, lettuce, pickle 14.5

Add Cheddar ~ streaky bacon ~ chorizo ~ blue
cheese ~ vegan Cheddar ~ fried egg 1 each

SIDES

Cauliflower cheese (to share) 6

Bowl of roast potatoes (to share) 6

Yorkshire pudding & gravy 1.5

Fries ~ Chips ~ Mash 4

Parmesan & truffle French fries 5

Sweet potato fries 5

House salad ~ Buttered greens 4

SMALL PLATES

Nocellara olives 2.5

Borough sourdough (vg) 3.5

Garlic & thyme baked camembert (v) 12.5

Mezze ~ olives, falafel, hummus,
baba ganoush, pitta bread (vg) 9.5

Salt & pepper calamari 7.5

Shredded belly pork croquettes,
chipotle mayo 6.5

Feta, heritage tomato & courgette bruschetta,
pea shoots (v) 7.5

Ham hock pistachio terrine, piccalilli, toast 7

Smoked haddock fishcake, pea puree 7.5

Aubergine, mixed peppers, falafel & tahini dressing
(vg) 7.5

ROASTS

Topside of beef, Yorkshire pudding 18

Lemon & thyme corn fed chicken, bread sauce 18

Pork belly, crackling, apple sauce (gf) 18

Lentil & cashew nut roast, veggie gravy (vg) 16

Lamb shoulder, mint sauce 22

Roasts are served with roast potatoes & parsnips, seasonal vegetables & homemade gravy

MAINS

10oz sirloin, chips, house salad, peppercorn sauce 22.5

Pan roasted stone bass, new potato, black olive, cherry tomato, pine nut pesto 17

Pea & mint ravioli, fresh tomatoes & rocket (vg) 14.5

Beer battered fish & chips, tartare sauce, pea purée 16

Free-range chicken thigh & leek pie, mash, braised cabbage, gravy 16