

COCKTAILS

Aperol spritz 8.5 Malfy Breeze 9.5
Honey rose margarita 9.5

SANDWICHES & BURGERS

Pulled pork, red slaw, fries 12
Haloumi & falafel wrap & fries 10.5
Buttermilk fried chicken, Cheddar, white slaw, chipotle mayo, fries 13
Plant based burger, house relish, vegan mayo, tomato, lettuce, pickle, fries (vg) 13
8oz beef burger, house relish, mayo, tomato, lettuce, pickle, fries 13
Add Cheddar ~ bacon ~ chorizo ~ blue cheese
vegan Cheddar ~ fried egg 1 each

SIDES

Mac & cheese 4
Add pulled pork ~ BBQ brisket
sautéed mushrooms 2.5
Fries ~ Chips ~ Mash 3.5
Parmesan & truffle French fries 4.5
Sweet potato fries 4.5
House salad 3.5
Rocket & parmesan 4
Buttered greens 3.5

SMALL PLATES

Nocellara olives 2.5
Borough sourdough (vg) 3.5
Garlic & thyme baked camembert (v) 12.5
Wild mushroom & spinach tagliolini, truffle oil, shaved Pecorino (v) 7/13
Mezze ~ olives, falafel, hummus, baba ganoush, pitta bread (vg) 9.5
Salt & pepper calamari 6.5
Caramelised onion tart, goat's cheese croquette, pea shoot & red chard salad (v) 6
Chorizo scotch egg, coronation mayo 5.5
Quinoa & cauliflower tabbouleh, roasted heritage beetroot & orange vinaigrette (vg) 6.5
Shredded belly pork croquettes, chipotle mayo 6.5

MAINS

Pan-fried seabass, sautéed new potatoes, braised gem lettuce & fresh peas, crayfish salsa 16.5
Burrata, roasted tomato Panzanella, grilled aubergine, pea shoot & courgette salad (v) 13.5
Beer battered fish & chips, tartare sauce, pea purée 15
Six hour lamb shoulder, braised chick pea, grain, spinach, caper & mint pesto 15.5
Roast butternut squash, tofu, lentil & tomato stew (vg, gf) 13.5

STEAKS

10oz Rump 16.5
8oz Rib-eye 21
6oz Fillet 24
12oz Chateaubriand 48
Served with chips, house salad & your choice of:
Chimichurri/Blue Cheese/Peppercorn

PIES

Six hour braised steak & ale 15
Free-range chicken thigh, chorizo & burnt leek 15
Confit sweet potato, spinach & goat's cheese (v) 13.5
Served with mash, braised cabbage & gravy