

## All day menu

Aperol Spritz 6.5 Bolney Bubbly 7.5 gls / 37.5 btl  
Genie lemon & ginger live soda 3.20 btl

### For the table

Marinated olives 2.5 / Sourdough, olive oil, balsamic 3.5  
Garlic & thyme baked camembert, toasted sourdough (v) 12.5  
Mezze - olives, falafel, hummus, baba ghanoush & pitta bread (v) 8.5

### Starters

Leek & goat's cheese tart, pea shoots & pine nuts (v) 6.5  
Shredded pork belly croquettes, Cajun mayo 6  
Salt & pepper calamari, aioli 6.5  
Wild mushroom & spinach tagliolini, truffle oil, Pecorino (v) 7/ 13  
Smoked aubergine, roasted beetroot & pomegranate salad (vg) (gf) 6.5

### Mains

Burrata & sundried tomato risotto (v) (gf) 12.5  
Confit duck leg, Puy lentils, heritage carrots, Tenderstem broccoli 15  
Pan fried sea bass, sautéed potato, French beans, cray fish sauce 15.5  
Roasted squash, mushroom, chicory & grain salad, almond cream cheese (vg) (gf) 12

### Steaks

Sirloin 22.5          Rib Eye 24.5          Fillet 25  
With chips, salad and a choice of peppercorn or béarnaise sauce

### Burgers

Beef 12          Chicken 11.5          Moving Mountains plant based B12 (vg) 12  
With lettuce, tomato, pickle, house relish, mayo & fries  
Add bacon, cheddar, chorizo, blue cheese, fried egg, vegan cheese 1 each

### Sides

Mixed salad 3.5          Sweet potato fries 4.5          Chips/Mash/Fries 3.5

### Kids 5 each

Pasta, tomato sauce, parmesan (v)  
Sausage & mash  
Fish & chips  
Cheeseburger & fries

### Puddings 6 each

Sticky toffee pudding, vanilla ice cream  
Banoffee pie  
Chocolate & salted caramel brownie,  
vegan vanilla ice cream (vg) (gf)  
Selection of ice creams & sorbets (gf)