

A la carte

For the table

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

Starters

Prosciutto, nectarine & buffalo mozzarella salad 7
Shredded pork belly croquettes, Cajun mayo 6
Salt & pepper calamari, aioli 6.5
Baby aubergine, mixed peppers & olive bruschetta (ug) 6

Mains

Avocado, baby spinach, piquillo pepper & mozzarella salad, vinaigrette dressing (u) 10
Roasted lamb rump, courgette, mint & cannellini bean salad, carrot tzatziki 17.5
Pan fried sea bass, sautéed potato, French beans, cray fish sauce 15.5
Beer battered hake & chips, tartare sauce, pea purée 13.5

Pies

Please see blackboards for our selection of homemade pies

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 (ug) 12
With lettuce, tomato, pickle, house relish, mayo & fries
Add bacon, cheddar, chorizo, blue cheese, fried egg, vegan cheese 1 each

Sides

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

Kids 5 each

Pasta, tomato sauce, parmesan (u)
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 (ug)
Selection of ice creams & sorbets

A discretionary service charge of 12.5% will be added to your bill all of which is distributed to our staff.
Please ask a member of staff if you would like to see our allergen menu