

## COCKTAILS

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

## BURGERS

Pulled pork, slaw, fries 13  
Plant based burger, house relish, vegan mayo, tomato, lettuce, pickle, fries (vg) 14  
8oz beef burger, house relish, mayo, tomato, lettuce, pickle, fries 14

## 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 4  
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  
Chorizo scotch egg, coronation mayo 6.5  
Caramelised onion tart, goat's cheese croquette, pea shoot & red chard salad (v) 7  
Roasted baby aubergine, peppers, coconut tzatziki (vg, gf) 6.5  
Grilled asparagus, leeks, tenderstem broccoli, deep fried poached egg & chorizo crumble 6.5  
Shredded belly pork croquettes, chipotle mayo 6.5

## ROASTS

Topside of beef, Yorkshire pudding 18  
Lemon & thyme corn fed chicken, bread sauce 17  
Pork belly, crackling, apple sauce 17  
Lentil & cashew nut roast, veggie gravy (vg) 16  
Roasts are served with roast potatoes & parsnips, seasonal vegetables & homemade gravy

## MAINS

8oz rib eye, chips, house salad, peppercorn sauce 21  
Pan fried cod, braised borlotti beans, olive tapenade (gf) 15.5  
Roasted butternut squash, tofu, lentil & tomato stew (vg, gf) 14.5  
Beer battered fish & chips, tartare sauce, pea purée 15  
Free-range chicken thigh & burnt leek pie, mash, braised cabbage, gravy 15