

COCKTAILS

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

BURGERS

Pulled pork, red slaw, fries 12
Plant based burger, house relish, vegan mayo, tomato, lettuce, pickle, fries (vg) 13
8oz beef burger, house relish, mayo, tomato, lettuce, pickle, fries 13

SIDES

Cauliflower cheese (to share) 6
Bowl of roast potatoes (to share) 6
Yorkshire pudding & gravy 1.5
Fries ~ Chips ~ Mash 3.5
Parmesan & truffle French fries 4.5
Sweet potato fries 4.5
House salad 3.5
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, gf) 6.5
Shredded belly pork croquettes, chipotle mayo 6.5

ROASTS

Topside of beef, Yorkshire pudding 17
Lemon & thyme corn fed chicken, bread sauce 16
Pork belly, crackling, apple sauce 16
Lentil & cashew nut roast, veggie gravy (vg) 13

MAINS

6oz beef fillet, chips, house salad, peppercorn sauce 24
Pan-fried seabass, sautéed new potatoes, braised gem lettuce & fresh peas, crayfish salsa 16.5
Roasted butternut squash, tofu, lentil & tomato stew (vg, gf) 13.5
Beer battered fish & chips, tartare sauce, pea purée 15
Free-range chicken thigh, chorizo & burnt leek pie, mash, braised cabbage, gravy 15