



Mains

FISH & CHIPS (gf*)

(Catch of the Day - Cod or Haddock)
Mushy peas, house tartare, charred lemon,
pea shoots & thick-cut chips | 18.95

BAKED GOAT'S CHEESE SALAD (v) (gf*)

Pear, figs, hazelnuts, baby gem,
quince jelly, balsamic glaze & sourdough | 15.95

CAJUN CHIMICHURRI

HALF ROAST CHICKEN (gf)

Skin-on fries, charred lemon & house aioli | 19.65
One of our most popular dishes

WAGYU BEEF BURGER

Monterey Jack, tomato, lettuce, gherkins,
brioche bun, chipotle mayo,
house slaw & French fries | 19.85
Add smoked streaky bacon | 2.50

WILD BOAR & APPLE SAUSAGES

Mash potato, Tenderstem® broccoli
& red wine jus | 18.95

PAN-ROASTED SEA BASS (gf*)

Roasted Sicilian vegetable caponata,
new potatoes, samphire & herb oil | 21.95

HERB-CRUSTED SALMON NIÇOISE (gf*)

New potatoes, Kalamata olives, free-range egg, capers,
French beans, gem lettuce & lemon dressing | 18.95

RIBEYE STEAK 8oz (gf)

Skin-on fries, portobello mushroom, confit cherry
tomatoes & Café de Paris butter | 27.25

**Add sauce - Peppercorn, bone marrow jus or blue
cheese | 2.95**

Chef's Recommendation

STEAK & TANGLEFOOT PIE

Slow-braised British beef in Badger Tanglefoot™
ale gravy, puff pastry,
buttered mash & seasonal greens | 18.65

Pizza & Pasta

Our pizzas are hand-stretched & baked fresh to order.

MARGHERITA (v)

Tomato, mozzarella, basil & E.V.O. Oil | 12.75

STIRATA ROMANA

Tomato, mozzarella, ham, mushroom,
truffle oil, garlic butter, Parmesan & rocket | 14.95

PEPPERONI

Tomato, mozzarella & pepperoni | 14.75

KING PRAWNS & CHORIZO LINGUINE

White wine, chilli, lemon & garlic gremolata,
Parmesan | 18.45

ROASTED MEDITERRANEAN VEG LINGUINE (v*)

Aubergine, courgette, peppers, shallots,
pesto dressing & Parmesan | 17.65

Gides

GARLIC BREAD (v) | 4.65 - Add mozzarella | 1.00

TRUFFLE & PARMESAN FRIES | 5.85

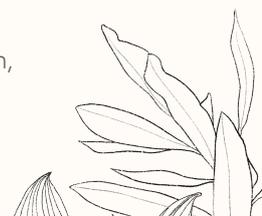
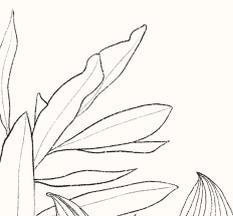
SWEET POTATO FRIES (v, vg, gf) | 5.95

FRENCH FRIES skin-on & aioli (v, gf, vg*) | 4.65

SEASONAL GREENS (v, vg, gf) | 5.25

HOUSE SALAD (v, vg, gf) | 5.25

(gf*) Gluten free, (vg*) Vegan - Optional. Despite every effort to prevent cross-contamination, allergens are present in our kitchen. Please inform a member of the team of any allergies or intolerances before ordering. If you are dining with us a discretionary service charge of 10% is added to groups 6 and over.





Nibbles

MARINATED OLIVES | 4.45

SOUROUGH BREAD & SEA-SALT BUTTER | 3.95

CHORIZO COOKED IN MALBEC | 6.25

Starters

HOMEMADE SOUP OF THE DAY served with sourdough bread & butter | 8.65

BRUSCHETTA (v) (vg*) Toasted sourdough, buffalo mozzarella, marinated tomatoes & shallots, fresh basil E.V.O. oil & balsamic glaze | 10.95

CHICKEN LIVER PÂTÉ Onion marmalade, cornichons, balsamic glaze, wild rocket, toasted sourdough & sea-salt butter | 10.45

KING PRAWNS GRATIN Creamy leek, king prawns & white wine sauce, herb-Parmesan crumb & toasted sourdough | 11.25

CALAMARI Wasabi mayo | 9.95

HALLOUMI FRIES (v, gf) Sweet chilli sauce | 8.75

STONE-BAKED GARLIC PIZZETTE (v) Mozzarella, rocket & garlic herb butter | 7.95



SHARING | #PERFECTFORSHARING

Our sharing starters are recommended to share between two

VALLE D'AOSTA-STYLE CHEESE FONDUE Silky melted Fontina cheese with Cheddar, Brie, Manchego and Comté. Infused with truffle and paired with toasted sourdough, apples & walnuts for dipping | 19.25 *(for 2 to share)*

CHARCUTERIE BOARD (gf*) Prosciutto, Milano salami, Napoli salami, parmesan, confit of garlic, roquito pearls, cherry tomatoes, cornichons, rocket, truffle olive oil & toasted sourdough | 19.25 *(for 2 to share)*