



## Small Plates

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

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

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

**CALAMARI** Wasabi mayo | 9.95

**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)

## Large Plates

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

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

**PAN-ROASTED SEA BASS** (gf\*)  
Roasted Sicilian vegetable caponata, new potatoes, samphire & herb oil | 21.95

## Roasts

Served with maple-glazed carrots & parsnip, seasonal vegetable, duck-fat roast potatoes, Yorkshire pudding & gravy

**HALF ROAST CHICKEN** (gf\*) | 21.95

**ROAST SIRLOIN OF BEEF** (gf\*) | 22.65

**BRAISED BELLY OF PORK** (gf\*) Crackling | 21.45

**TRIO ROAST - BEEF | PORK | CHICKEN** (gf\*) Crackling | 24.25

**CAULIFLOWER CHEESE ROAST** (v) | 18.75

**NUT ROAST (v,vg)** (gf\*) | 18.25

## Sides

**CAULIFLOWER CHEESE** (v) 7.95 | **ONION RINGS** (v) 5.50 | **CHIPS or FRIES & aioli (v,gf)** (vg\*) 4.65

**(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.