

ReCESS

SMALL PLATES	
Crispy buttermilk chicken tenders Parmesan, chipotle mayonnaise	9.50
King prawns and chorizo pil pil warm rosemary focaccia	9.50
Miso sweet potato and cauliflower soup cream, toasted coriander, warm flatbread 	8.25
Crispy salt and pepper squid garlic and herb aioli dip	9.00
Mozzarella sticks Parmesan, smoky tomato dip	8.75
Beetroot houmous chickpeas, pumpkin seeds, pitta bread 	8.50
Oyster mushrooms crispy battered oyster mushrooms, chipotle mayonnaise 	8.50

GRILLS	
8oz sirloin steak*	
The steak house * beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and any sauce or butter	34.00
Simply grilled * skin-on-fries	28.00
11oz salt and pepper pork tomahawk * skin-on-fries, tomatoes, warm apple cider chutney	28.00
Add a sauce to any grill Peppercorn Blue cheese hollandaise	4.00
Add a butter to any grill Garlic and parsley Sun-blushed tomato and pesto	3.00

SANDWICHES	
Grilled cheese and ham sliced sourdough bloomer, baked ham, mature Cheddar cheese, béchamel, gherkin	9.50
Grilled cheese and chutney sliced sourdough bloomer, mature Cheddar cheese, béchamel, red onion chutney, gherkin 	9.25
Chicken Caesar your choice of white or wholegrain bread, grilled chicken breast, lettuce, Parmesan, Caesar dressing	9.75
Barber’s mature Cheddar and red pesto your choice of white or wholegrain bread, heirloom tomatoes, fresh basil 	9.50

BURGERS	
All served with brioche-style bun and skin-on-fries	
Beef beef patty, American cheese, lettuce, pickles, house burger sauce	18.50
Chicken crispy buttermilk chicken, pickled slaw, chilli jam, chicken gravy mayonnaise	18.50
Oyster mushrooms  crispy oyster mushrooms, pickled cucumber, sriracha mayonnaise	18.50

BOWLS	
Caesar lettuce, croutons, soft-boiled egg, Parmesan, Caesar dressing	14.50
add grilled chicken	6.00
Chicken buttermilk fried chicken, sticky rice, edamame, coriander, pickled slaw, sliced chilli, sriracha mayonnaise	18.50
Oyster mushrooms crispy oyster mushrooms, quinoa, pickled cucumber, mango, radish, beetroot, tenderstem broccoli, sesame, katsu mayonnaise 	18.50

LARGE PLATES	
Fish and chips * lightly beer-battered fish fillet, skin-on-fries, mushy peas, curry sauce, tartar sauce	21.50
Chicken Milanese lightly breaded chicken breast, heirloom tomatoes, rocket, garlic and parsley butter, Parmesan, skin-on-fries	18.50
Chicken makhani curry basmati rice, garlic and coriander naan bread, poppadoms, mango chutney	19.50
Sri Lankan cauliflower dahl lentils, tomato and coconut dahl, coriander, chilli, basmati rice 	17.00
Ginger and chilli lo mein egg noodles, stir fried vegetables, pak choi, soy sauce 	15.00
add grilled chicken, pan-fried king prawns or halloumi 	6.00
Courgette ribbon and pesto rigatoni peas, leeks, basil pesto cream sauce, lemon zest, Parmesan	15.50
Pan-roasted cod loin * Parmesan and almond crumb, sautéed new potatoes, creamed leeks and peas, fine green beans, lemon oil	23.00
House lasagne rosemary and sea salt focaccia, Parmesan, leaf and herb salad	19.00

SIGNATURE FLATBREADS	
Hand-folded and packed with bold flavours, served warm with your choice of dipping sauce	12.00
Korean barbecue 	Smoky tomato 
Chipotle mayonnaise 	Katsu mayonnaise 
Sweet chilli 	Sriracha mayonnaise 
Crispy buttermilk chicken chipotle mayonnaise, red onion, lettuce	
Grilled halloumi chilli jam, red onion, lettuce 	
Oyster mushrooms crispy battered oyster mushrooms, pickled Asian slaw, ginger, garlic and chilli dressing 	
add skin-on-fries	3.00

ADDITIONS	
Skin-on-fries 	5.50
Freshly beer-battered onion rings 	5.50
Tenderstem broccoli, toasted almonds, lemon oil 	6.50
Herb salad, chives, parsley, mint, honey mustard dressing 	5.50

SOMETHING SWEET	
Chocolate fondant chocolate sauce, Madagascan vanilla ice cream 	8.75
Apple tarte Tatin caramel sauce, honeycomb and clotted cream ice cream 	8.75
Carpaccio of pineapple lime and pepper marinated, coconut ice cream 	8.00
Mini doughnuts chocolate and hazelnut filling, warm chocolate sauce 	8.25
Ice Cream your choice of three scoops	7.75
chocolate and sea salt - chocolate flake 	honeycomb and clotted cream - honeycomb pieces 
strawberry - strawberry sauce, fresh strawberry slices 	Sicilian lemon - crushed meringue 
Madagascan vanilla - sugar sprinkles 	coconut - toasted coconut 

 - Vegetarian  - Vegan

Adults need around 2,000 Kcal a day.

All items are subject to availability and all weights are approximate uncooked weights. Please inform your server before ordering if you have a food allergy or intolerance. All of our dishes are prepared in kitchens that handle allergens and cross contamination is possible. A 12.5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. Dishes with an * carry a supplement charge when ordered as part of your dining package.

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