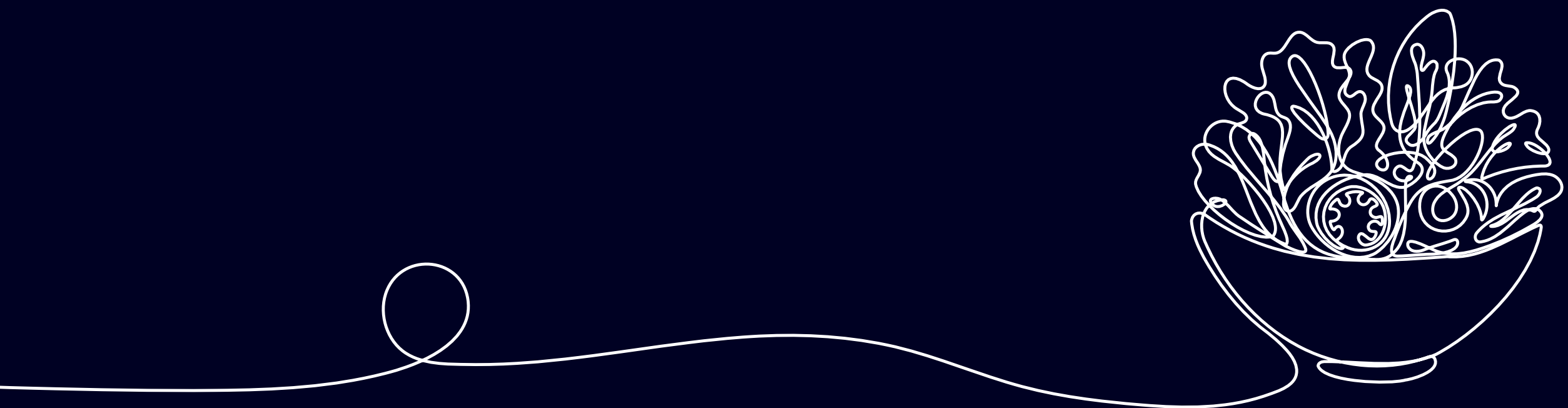




Grazing Plates

CRISPY BUTTERMILK CHICKEN TENDERS	9.50
Parmesan, chipotle mayonnaise	
KING PRAWNS AND CHORIZO PIL PIL *	10.00
warm rosemary focaccia	
INDONESIAN CHICKPEA AND COCONUT SOUP	8.25
toasted pumpkin seeds, pomegranate pearls, flatbread VE	
BURRATA CAPRESE	9.50
heirloom tomatoes, focaccia croutons, rocket and basil pesto dressing	
CRISPY SALT AND PEPPER SQUID	9.50
garlic and herb aioli dip	
MOZZARELLA STICKS	8.75
Parmesan, smoky tomato dip	
BEETROOT HOUMOUS	8.50
chickpeas, pumpkin seeds, pitta bread VE	
OYSTER MUSHROOMS	8.50
crispy battered oyster mushrooms, chipotle mayonnaise VE	
SMOKED SALMON, CAPERS, BLACK PEPPER AND LEMON *	12.50
brown bread, butter	
TWICE BAKED CHEESE SOUFFLÉ	9.50
apple, red chard and walnut salad V	

Bowls

CAESAR	14.50
lettuce, croutons, soft-boiled egg, Parmesan, Caesar dressing	
+ add grilled chicken or halloumi V	6.00
SALMON	19.50
salmon, sticky rice, pak choi, roasted vegetables, courgette, mango, edamame, radish, sesame, ginger and soy dressing	
CHICKEN	18.50
buttermilk fried chicken, sticky rice, edamame, coriander, pickled slaw, sliced chilli, sriracha mayonnaise	
OYSTER MUSHROOMS	18.50
crispy oyster mushrooms, quinoa, pickled cucumber, mango, radish, beetroot, tenderstem broccoli, sesame, katsu mayonnaise VE	

Large Plates

FISH AND CHIPS *	21.50
lightly beer-battered fish fillet, skin-on-fries, mushy peas, curry sauce, tartare sauce	
CHICKEN MILANESE	18.50
lightly breaded chicken breast, heirloom tomatoes, rocket, garlic and parsley butter, Parmesan, skin-on-fries	
CHICKEN MAKHANI CURRY	19.50
basmati rice, garlic and coriander naan bread, poppadoms, mango chutney	
SRI LANKAN CAULIFLOWER DAHL	17.00
lentils, tomato and coconut dahl, coriander, chilli, basmati rice VE	
GINGER AND CHILLI LO MEIN	15.00
egg noodles, stir fried vegetables, pak choi, soy sauce V	
+ add grilled chicken, pan-fried king prawns or halloumi V	6.00
COURGETTE RIBBON AND PESTO RIGATONI	15.50
peas, leeks, basil pesto cream sauce, lemon zest, Parmesan	
PAN-ROASTED COD LOIN *	23.00
Parmesan and almond crumb, sautéed new potatoes, creamed leeks and peas, fine green beans, lemon oil	
HOUSE LASAGNE	19.00
rosemary and sea salt focaccia, Parmesan, leaf and herb salad	
LAMB RUMP *	26.00
red wine sauce, fine green beans, roast carrots, sautéed new potatoes	
SIGNATURE SHEPHERD'S PIE	19.00
cheese and leek mash, tenderstem broccoli, roast carrots	

Burgers

All served with brioche-style bun and skin-on-fries

BEEF	19.00
beef patty, American cheese, lettuce, pickles, house burger sauce	
CHICKEN	19.00
crispy buttermilk chicken, pickled slaw, chilli jam, chicken gravy mayonnaise	
OYSTER MUSHROOMS	19.00
crispy oyster mushrooms, pickled cucumber, sriracha mayonnaise VE	

Grills

8OZ SIRLOIN STEAK *	
THE STEAK HOUSE*	34.00
beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and one choice from our sauces and butters	
SIMPLY GRILLED *	28.00
skin-on-fries	
10OZ RIBEYE STEAK *	
THE STEAK HOUSE *	36.00
beer-battered onion rings, grilled vine tomatoes, flat mushroom, skin-on-fries and one choice from our sauces and butters	
SIMPLY GRILLED*	30.00
skin-on-fries	
11OZ SALT AND PEPPER PORK TOMAHAWK *	28.00
skin-on-fries, tomatoes, warm apple cider chutney	
+ add a sauce to any grill	4.00
Peppercorn Blue cheese hollandaise	
+ add a butter to any grill	3.00
Garlic and parsley Sun-blushed tomato and pesto	

Additions

SKIN-ON-FRIES VE	5.50
FRESHLY BEER-BATTERED ONION RINGS VE	5.50
HERB SALAD, CHIVES, PARSLEY, MINT, HONEY MUSTARD DRESSING V	5.50

Something Sweet

CHOCOLATE FONDANT *	9.00
chocolate sauce, Madagascan vanilla ice cream V	
APPLE TARTE TATIN	8.75
caramel sauce, honeycomb and clotted cream ice cream V	
CARPACCIO OF PINEAPPLE	8.00
lime and pepper marinated, coconut ice cream VE	
HAZELNUT PRALINE CHOUX RING	8.50
caramelised almond, Madagascan vanilla ice cream	
COOKIE DOUGH	8.25
warm cookie dough, chocolate and sea salt ice cream V	
MINI DOUGHNUTS	8.25
chocolate and hazelnut filling, warm chocolate sauce V	
ICE CREAMS	7.75
Your choice of three scoops	
Chocolate and sea salt - chocolate flake V Strawberry - strawberry sauce, fresh strawberry slices V Madagascan vanilla - sugar sprinkles V Honeycomb and clotted cream - honeycomb pieces V Sicilian lemon - crushed meringue V Coconut - toasted coconut VE	

TENDERSTEM BROCCOLI, TOASTED ALMONDS, LEMON OIL VE	6.50
HEIRLOOM TOMATO, RED ONION, BASIL PESTO DRESSING V	5.50

V Vegetarian VE 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 it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Please speak to a member of our team if you have any additional enquiries.

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 in Sterling and inclusive of VAT at the current rate. There is an additional supplement charge for dishes marked with a * when guests are dining as part of a dinner inclusive package.

SCAN HERE TO VIEW CALORIE MENU AND SUPPLEMENT DETAILS.

