



M E N U

— SHARING BOARDS —

BRITISH CHARCUTERIE 9.50pp
Coppa, rosemary salami, smoked duck, Parma ham, olives, marinated vegetables & fresh bread

MIXED STARTER BOARD 10.95pp
Sticky Korean skewer, spicy shredded beef taco, crispy prawn tempura, soy & sesame marinated salmon tartare with an olive & garlic crouton

BOX BAKED CAMEMBERT 14.50
Rosemary & garlic studded Camembert with fresh bread & red onion jam

— FLATBREADS —

Garlic & fresh chili	5.75
Red onion & goats cheese	7.95
Shredded beef, watercress & wasabi mayonnaise	9.25
Buffalo mozzarella , red pesto & rocket	7.50
Nduja sausage , roquito peppers & mozzarella	8.25

— SIDES —

Fries & aioli	3.50
Loaded fries	3.95
Mashed potato	3.25
Roasted root vegetables	3.50
Buttered kale	2.95
Crunchy slaw	2.95

— STARTERS —

Sticky Korean chicken skewer with red cabbage salad & toasted sesame seeds	7.75	Soy & sesame marinated salmon tartare with crispy onions & coriander salad with an olive & garlic crouton	7.95
Spicy shredded beef tacos with a spicy tomato salsa, pickled red onion & fresh coriander	8.50	Salad of roasted candied beetroot, crumbled Blue Vinney cheese, endive & a hazelnut dressing	7.25
Mozzarella bruschetta with broad bean, sugar snap peas, green chili & fresh mint	6.95	Steamed mussels with real ale & smokey bacon served with barra gallega bread	8.50
Crispy prawn tempura with pea shoots & a sweet chili jam	8.95	Main course with fries	16.75

— MAIN COURSES —

Double stack beef burger with shredded lettuce, beef tomato & burger sauce, served with crunchy slaw, loaded bacon fries & aioli <i>add cheese 1.25 • Swap beef for a vegan moving mountains burger</i>	13.95
Ale battered cod with hand cut chips, crushed peas , tartare, curry sauce & lemon	14.95
Trio of sausages with creamy mashed potato, buttered greens & caramelized onion gravy	10.95
Breadcrumbs pan fried pork schnitzel with crispy fries & a fried egg	12.95
Lightly spiced cauliflower steak with chop salad & red pesto	11.95
Slow cooked shoulder of lamb shepherd's pie with a selection of roasted root vegetables	16.95
Classic Beef Bourguignon with smoked pancetta, creamy mashed potato & buttered kale	17.75
Crispy panko chicken breast with fried rice, pak choi, carrot salad, pickled red onion & sticky teriyaki sauce	16.75
Pan seared Stone Bass with ratté potatoes, wilted samphire & caper butter sauce	18.95

DRY AGED STEAKS

All steaks are served with slow roast tomato, portobello mushroom buttered peas & hand cut chips (add peppercorn sauce 2.00)

8oz rump
18.95

8oz sirloin
22.95

6oz fillet
29.95

— DESSERTS —

Yuzu posset with a white chocolate crumble	6.95	Sticky toffee pudding & vanilla bean ice cream	6.95	Warm apple tart & whisky ice cream	7.50
Dark chocolate & Cointreau tart with clotted cream ice cream	7.50	Espresso crème brulee & shortbread biscuit	7.25	Cheese board with crackers real ale chutney, grapes & celery	8.25

PLEASE ASK A MEMBER OF OUR TEAM ABOUT ALLERGEN INFORMATION