

ALL DAY DINING

menu

SHARERS & NIBBLES	
MIXED BREADS	7.95
<i>Grilled sourdough, rosemary focaccia, grissini breadsticks, truffle butter</i>	
HOT HONEY CORN RIBS ^{(vga)(ngci*)}	8.95
<i>Hot honey, spices, fresh lime, red chilli</i>	
MIXED OLIVES ^{(vg)(ngci*)}	5.5
<i>Bella di Cerignola mixed olives</i>	
MESQUITE SMOKED CHICKEN WINGS ^(ngci*)	9.5
<i>Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli</i>	
ARANCINI PEPERONATA ^(v)	5.95
<i>Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers and melting mozzarella with garlic aioli</i>	
CHARCUTERIE AND CHEESE BOARD	18.95
<i>Cured meats, Welsh cheddar, French Brie, sourdough, cornichons, apple and cider brandy chutney</i>	
VEGETARIAN ANTIPASTI BOARD ^(v)	17.95
<i>Olives, houmous, beetroot tart, falafel, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes</i>	

SANDWICHES & WRAPS

CHICKEN CLUB ^(gfa)	12.95
<i>Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise</i>	
BACON AND BRIE ^(gfa)	10.95
<i>Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade</i>	
EGG SALAD ^(gfa)	7.95
<i>Rosemary focaccia, eggs, mayonnaise, cucumber, spring onion and rocket</i>	
HOT PASTRAMI	9.95
<i>Ciapanini bread roll, Pastrami, Swiss cheese, caramelised red onion, frisée lettuce, beef tomatoes</i>	
CHICKEN AND BLUE CHEESE WRAP	9.95
<i>Chargrilled chicken breast with gem lettuce, tomato, red onion, and a rich blue cheese mayo and crisp onions served in a warm tortilla</i>	
FALAFEL & HOUMOUS SALAD WRAP ^(vg)	9.95
<i>Crispy falafel with smooth houmous, fresh salad, and a vibrant green pesto, wrapped in a soft tortilla</i>	

PIZZAS

<i>Our pizzas are crafted using a traditional Neapolitan-style base and are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options</i>	
DIAVOLA	17.95
<i>Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli</i>	
MARGHERITA ^(v)	15.95
<i>Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil</i>	
VEGAN RUSTICA ^(vg)	15.95
<i>Tomato, grilled vegetables, vegan mozzarella, fresh basil</i>	
POLLO AL FUNGHI	17.95
<i>Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil</i>	



STARTERS

HAGGIS NEEPS & TATTIES	8.95	CHICKEN & HAM HOCK TERRINE	9.5
<i>Savoury haggis served with creamy mashed tatties and earthy mashed neeps</i>		<i>Terrine of tender chicken and subtly smoked ham hock, pressed for depth of flavour and sliced thick. Served with pickles, chutney and toasted sourdough</i>	
FRITTO MISTO	9.5	TWICE BAKED CHEESE SOUFFLÉ ^(v)	9.5
<i>Tempura squid, tempura vegetables, frisée lettuce, spring onions, red chillies, sweet chilli dressing</i>		<i>Light, airy, and enriched with mature Cheddar and Gruyère, baked twice for a perfectly risen, velvety finish. Served with Pomodoro sauce and roast cherry tomatoes</i>	
BEETROOT TART ^(vg)	8.95	VEGETABLE AND RED LENTIL SOUP ^(vg)	7.5
<i>Warm beetroot tart, houmous, frisée lettuce, candy beetroot and herb oil</i>		<i>A blend of seasonal vegetables and red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs and crusty bread</i>	
CHICKEN, COCONUT & LEMONGRASS SOUP	7.95	SMOKED SALMON ^(gfa)	10.95
<i>A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger, and kaffir lime leaves</i>		<i>Finely sliced smoked salmon served with lemon, capers, dill crème fraîche and sourdough toast</i>	

SALADS

CAESAR SALAD14.95		SUPERFOOD SALAD (vg)(ngcl*)13.95	
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies		A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing	
ADD HALLOUMI (v)(ngcl*) 4.95 ADD ROAST CHICKEN (ngcl*) 5.95 ADD FALAFEL (vg) 4.95			

MAINS

15oz SLOW COOKED LAMB SHANK	27.95	CHICKEN AND BLACK TRUFFLE RAVIOLI ^(va)	22.5
<i>A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint and rosemary jus, accompanied by buttery mashed potato and tenderstem broccoli</i>		<i>Chicken breast with fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream. Finished with black truffle seasoning & herb oil</i>	
MISO BAKED COD	19.95	BRAISED BEEF WITH CARAMELISED ONION	24.95
<i>Miso marinated cod loin, carrot purée, tempura vegetables finished with fresh coriander and lemon</i>		<i>Slow cooked braised beef, Marco Pierre White gratin potato, carrot purée, Spinach, red wine sauce</i>	
FISH AND CHIPS ^(ngci*) ^(va)	18.95	CHICKEN TIKKA MAKHANI	19.95
<i>Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce and lemon wedge</i>		<i>Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice</i>	
PORK TENDERLOIN	18.95	SMOKEY CAULIFLOWER, TOMATO AND AUBERGINE CASSEROLE ^(vg)	17.95
<i>Tender pork fillet wrapped in smoked bacon, creamed mash, tenderstem broccoli, spinach, peppercorn sauce</i>		<i>Giant couscous, tomatoes and mixed herbs</i>	
SIGNATURE HAND RAISED PIE ^(vga)	18.95	LASAGNE AL FORNO	17.95
<i>Your choice of deep filled steak and ale with beef gravy or vegan cauliflower, spinach and lentil with Pomodoro sauce, triple-cooked chips, roast carrots and seasonal greens.</i>		<i>Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel and mozzarella, finished with Parmesan, vine tomatoes & fresh basil</i>	
GARLIC & HERB HALF ROAST CHICKEN ^(ngci*)	18.95		
<i>1/2 roast chicken, fries, garlic aioli, rocket and Parmesan salad</i>			

FROM THE GRILL

SIGNATURE CHEESEBURGER	18.95	GARDEN BURGER ^{(vg)(gfa)}	17.95
<i>Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries</i>		<i>Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries</i>	
STEAK FRITES ^(ngci*)	24.95	450g CHATEAUBRIAND FOR TWO	79.0
<i>8oz steak, french fries, rocket and Parmesan salad, peppercorn sauce</i>		<i>Garlic flat mushroom, roast tomato, rocket salad & french fries with a choice of 2 sauces (please allow a minimum of 30 minutes)</i>	
8oz DRY AGED RIBEYE STEAK ^(ngci*)	29.95		
<i>8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket and parmesan salad, peppercorn sauce</i>			

SIDES

STEAK GARNISH ^(vg)	4.5
<i>Portobello mushroom, grilled tomato & onion rings</i>	
CURRY GARNISH ^{(vg)(ngci*)}	4.5
<i>Poppadum, tear drop naan bread, mango chutney</i>	
ONION RINGS ^(vg)	4.25
FRENCH FRIES ^(vg)	4.5
SAUTÉED SPINACH ^{(vg)(ngci*)}	4.5
CHILLI AND GARLIC TENDERSTEM BROCCOLI ^{(v)(ngci*)}	4.5
TRIPLE-COOKED CHIPS ^(vg)	4.5
ROCKET AND PARMESAN SALAD ^{(v)(ngci*)}	4.25
PEPPERCORN SAUCE ^(v)	3.25
RED WINE JUS ^{(vg)(ngci*)}	3.25
SLOW-ROASTED GARLIC AIOLI ^(v)	3.25

DESSERTS

DARK CHOCOLATE CAKE ^(v)	8.95
<i>Caramel custard, honeycomb crumb, chocolate sauce</i>	
CHOCOLATE & CARAMEL CHEESECAKE ^{(v)(gfa)}	8.95
<i>A rich, plant-based chocolate and caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream</i>	
CHURROS AND DIPS ^(v)	7.95
<i>Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip, and dulce caramel</i>	
STICKY TOFFEE PUDDING ^(v)	8.95
<i>Rich caramel sauce, vanilla ice cream</i>	
CRANACHAN ^(v)	8.95
<i>A delightful, creamy parfait of whipped cream, honey, fresh raspberries, and nutty toasted oatmeal</i>	
APPLE CRUMBLE CHEESECAKE	8.95
<i>Biscuit base cheesecake with an apple crumble twist, served with sweet crumble and apple gel</i>	
CHEESEBOARD ^(v)	12.95
<i>Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear and wine chutney</i>	
ICE CREAMS ^(v) & SORBETS ^{(vg)(ngci*)}	7.5
<i>Choose any three scoops from our refreshing ice cream or sorbet.</i>	
<i>ICE CREAMS: chocoholic heaven, salted caramel, succulent strawberry, honeycomb</i>	
<i>SORBETS: strawberry & Champagne, raspberry, lemon</i>	

(vg) Vegan (v) Vegetarian (va) Vegetarian Option Available (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.