

We're passionate about everything we do. Our talented team use carefully sourced ingredients to bring you the best dishes every time

While you wait...

Rosemary focaccia
served with aged balsamic and blended
oliva oil (pb) (v)
| £6.50

Chilli & garlic olives (pb) (v)
| £5.00

STARTERS

Sesame seed & honey glazed pork belly
served with an Asian salad and soy dipped
sauce.
| £7.95

Braised short rib crumpet with
Hollandaise and pickled &
crispy onion
| £8.95

Crispy brie with wild cranberry & bitter
leaves (v)
| £7.50

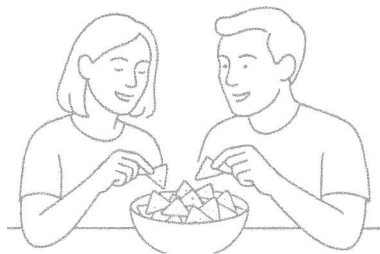
**Soup of the day - please ask your server
for today's choice and allergens** with bread
& butter
| £6.95

Charred tender stem broccoli with
piquillo pepper sauce & crispy garlic
(pb) (v)
| £6.95

Smoked mackerel pate served with
pickle apple & radish salad, dill butter and
toasted sourdough
| £8.95

SHARERS

Greek Mezze,
South feta, sun blushed tomato, hummus,
tzatziki, babaganoush, olive
tapenade and flatbread (v)
| £14.50



Nachos
with a melted cheese sauce,
guacamole, tomato salsa,
sour cream
& jalapeños (v)
| £13.95

MAINS

Beef burger
with Monterey Jack cheese, London Pride braised onions,
burger sauce, rocket, gherkin, tomato,
kohlrabi coleslaw, triple-cooked chips | £17.95

Add-On:
Bacon | £2.50 Bacon jam | 1.50 Smashed avocado | £2.00

Slow roasted Autumn squash & sage ravioli,
with toasted pumpkin seeds, marjoram and chestnut oil (pb) (v)
| £16.00

Confit duck leg with sweet potato mash, buttered tender
stem broccoli and red wine jus | £23.00

Spinach & potato bhaji burger topped with mint
& coriander chutney, lettuce, tomato, red onion, served with
triple-cooked chips (v) (pb) | £17.50

Beer battered haddock & chips with crushed minted peas,
tartare sauce, lemon | £18.95

8oz Rump steak, thyme roasted plum tomato, flat
mushroom, London Pride braised shallot | £28.50

Add-On Sides:
Triple-cooked chips | Herby new potatoes
Add on Sauce:
Peppercorn sauce | Garlic butter

Steak & ale pie served with seasonal vegetables,
mashed potato and red wine gravy | £18.95

Venison sausage with creamed potato, braised red
cabbage & jus | £17.95

CATCH of the DAY

Build your own fish dish



Choose your fish
Cod supreme | £26.00
Gilt head bream fillet | £24.00

Choose your side
+ Red onion, samphire & tomato orzo pasta
+ Mash, chive sauce & fine beans



Allergens/Nostran

Scan for full allergens Adults need around 2000 kcals a day. If you have an allergy please talk to a team member.
Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based

Head Chef: Jason Douglas