



## Main Menu

Served 12-3/5-9pm Monday- Thursday  
12-9 Friday – Saturday

### To start

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Garlic & lemon hummus with harissa oil, olive tapenade & charred bread (v)(vgo)*	£7.00
Jalapeno & smoked cheddar croquettes with saffron aioli (v)	£8.00
Smoked salmon rilette, pickled cucumber, radish, sourdough crisp & dill emulsion*	£10.00
Ox cheek scotched egg, celeriac remoulade, spiced carrot puree & pickled carrot	£10.00
Chicken liver parfait, toasted brioche, apple & fig chutney*	£9.00
Mussels & tiger prawns on toast, Thai yellow curry sauce, crispy samphire*	£10.00

### Mains

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Chargrilled rib-eye steak, pickled onion ring, red wine jus, garlic butter, fries & watercress*	£29.00
Slow roasted pork belly, roast garlic croquette, aioli, hispi cabbage, onion puree, rosemary jus*	£20.00
Roasted fillet of seabass, shrimp croquette, fish cream sauce, cavalo nero, pickled fennel & dill oil*	£24.50
Jerusalem artichoke, leek & brie filo parcel, artichoke puree, crushed potatoes, tender stem (v)	£18.00
Beer battered haddock fillet & chunky chips with crushed minted peas & tartar sauce	£17.50
Chargrilled beef burger, bacon jam, Monterey Jack, burger sauce, tomato, pickles, iceberg & fries*	£18.00
Beetroot & chickpea falafel burger, harissa & lemon yoghurt, chilli jam, halloumi, iceberg & fries (v)*	£17.50

### Sides £5.00

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Fries (vg)*	
Garlic roasted new potatoes, saffron aioli*	
Seasonal green vegetables (vgo)*	
Red cabbage & fennel slaw (v)*	
Truffle cheese fries, black truffle mayo, crispy onions* ( <b>£6</b> )	

### Desserts

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Sticky toffee pudding with vanilla ice cream	£9.00
Lemon & raspberry cheesecake, raspberry sorbet	£9.00
Warm double chocolate cookie, mint choc chip ice cream, chocolate & hazelnut sauce	£9.00

\*NGCI OPTION AVAILABLE / PB: PLANT BASED / PBO: PLANT BASED OPTION / V: VEGETARIAN / VO: VEGETARIAN OPTION

Please inform your server of any allergies or intolerances when placing your order at the bar.  
Our Chefs can adapt some dishes to cater for customers with food intolerances.  
Despite all reasonable steps being taken we cannot guarantee the absence of any unintentional cross contamination of allergens and our kitchen is therefore not a 'free from' environment. If you require 'free from' food we are unable to cater for you