

NIBRLES	Artisan Bread, balsamic & olive oil [gfa] [v] Salted Padron Peppers [ve] Honey Mustard Chipolatas	3.5 4 4.5 4.5
STARTERS	Burrata, peas, broad beans, mint, lemon & olive oil [v] Maple Pecan Baked Camembert, toasted sourdough, fig & onion chutney [v] Sticky Harissa Pork Belly Bites, crispy crackling Chickpea & Lemon Hummus, vegetable crudities, crisp tortilla [v]	7 14 6.5 6.5
MAINS	Beer Battered Fish of the Day, chunky chips, minted mushy peas, tartare sauce Boneless Half Chicken, sweet chorizo, kalamata olives, rocket & green bean salad Soy & Ginger Spiced Pork Belly, curly kale, butternut squash & ginger purée Tomato, Chickpea & Spinach Curry, coconut rice [ve] [add chicken, prawns or halloumi] Asian Noodle Bowl, BBQ & sesame dressing [ve] [n] Roasted Maple Butternut Squash Salad, quinoa & kale, soy & chilli dressing [ve] [n] [add chicken, halloumi, burrata, prawns] [poached egg] 10oz 28 Dry Aged Ribeye Steak, field mushroom, roasted vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce [gf] Wagyu Steak Burger, cheddar, bacon, chilli jam, brioche bun, cabbage slaw [gfa] Grilled Chicken Burger, streaky bacon, cheddar, brioche bun [gfa] Vegan Plant-Based Burger, cabbage slaw, gluten-free bun [gf] [ve] All burgers served with a choice of skinny, chunky or sweet potato fries	14 15 16 12 4 12 11.5 4 1 22 15 14 14
SIDES	Pea, Broad Bean & Mint Salad [ve] Cabbage Slaw [ve] Mac 'n' Cheese [v] Chunky Chips Skinny Fries Sweet Potato Fries Halloumi Fries [v]	3.5 3.5 3.5 3.5 3.5 4.5
DESSERTS ALL 6.5	Brownie Sundae, butterscotch popcorn Warm Almond & White Chocolate Cookie Dough, caramel ice cream [n] Lemon Posset, raspberry compote, toffee hazelnut crumb [n] Salted Caramel Chocolate Pot, honeycomb & raspberry sorbet [gf] [n]	