



CHANNELS

✿ FOR THE TABLE ✿

Sicilian Green Olives	5
House Malt & Rye Sourdough	6
Whipped Chicken Butter or Fermented Chilli Butter	
Pesto & Parmesan Music Bread	5
Nduja, Mozzarella & Honey Music Bread	6
Padron Peppers, Chilli & Salt	5

Baby Chorizo Sausages	8
Harissa Mayo	
Cauliflower Chickpea Bhaji	8
Mango Yoghurt, Nut Dukkha	
Fried Halloumi, Maple Sriracha	6
House “Quavers”, House Seasoning	4
Beer Battered Frickles, Mustard Mayo	6

✿ STARTERS ✿

CHICKEN LIVER & MADERIA PARFAIT 9

New Season Fig Jam, Brioche Toast

TEMPURA SPRING ONION 7

Almond & Roast Pepper Romesco Sauce

BBQ ASPARAGUS 9

Egg, Yolk Jam, Brown Butter Crumble

MISO GLAZED BELLY BACON 9

Radish Salad, Sesame Mayo

HORSERADISH PANISSE 7

Tomato Fondue, Hot Honey

WHITEBAIT 6

Spicy Tartar

✿ MAINS ✿

SUTTON HOO CHICKEN LEG 26

Wild Mushroom & Tarragon Stuffing,
Young Leeks, Black Garlic, Chicken Fat Rosti

SPRING LAMB 28

Piperade, Black Olive Caramel,
Asparagus, Sticky Belly Scrumpet

MISO BLACKENED COD 27

Bok Choy, Leek & Shitake Broth,
Pickled Ginger, Soba Noodle

WHOLE GRILLED SOLE 28

Baby Potatoes, Samphire, Café De Paris Butter

TRUFFLE “MAC & CHEESE” 20

Truffle Mornay, Wild Mushroom,
Broad Bean & Pea Fricassee

KFC LONG STEM BROCOLLI 19

Peanut Satay, Korean Pickled Watermelon

✿ STEAKS ✿ ✿ TO SHARE ✿

100z RIBEYE STEAK

Spinach, Rustic Chips, Peppercorn or Garlic Butter

80z RARE FLAT IRON

Artichoke Pink Peppercorn Sauce, Watercress, Frites
Steak Sauces - Garlic Butter, Green Peppercorn,
Chimichurri, Béarnaise

36 GARLIC HONEY BAKED CAMEMBERT

Grape Chutney, Pickles, Grissini Sticks

24 19OZ DRY AGED SIRLOIN

Beef Fat Mash, Creamed Spinach,
Honey Carrots, Steak Sauces

£2 each

12

60

✿ HOUSE CLASSICS ✿

HOUSE BURGER 19

Bacon, Burger Sauce, Onion Ketchup,
Truffle Mornay, Salad, Skinny Fries

PIE OF THE DAY 19

Whipped Mashed Potato,
Baby Anise Carrots, House Gravy

BATTERED HADDOCK 20

Smashed Peas, Roast Lemon,
Tartar, Curry Mayo, Rustic Chips

CHICKEN CAESAR SALAD 18

Anchovy Parmesan Dressing,
Yolk Jam, Crouton

STICKY OX CHEEK RIGATONI 22

Chilli Cheese Mornay

THAI GREEN CRAB LINGUINE 23

Grated Parmesan

BROCCOLI, POTATO & PESTO LINGUINE 15

Grated Parmesan

TEMPURA ENOKI BURGER 16

Kombu Salt, Onion Ketchup,
Burger Sauce, Skinny Fries

SIDES

House Rustic Chips

Rosemary & Garlic Salt, House Mayo 6
Add Truffle & Parmesan 1.50

Skinny Fries

Rosemary & Garlic Salt, 5
House Mayo
Add Truffle & Parmesan 1.50

Loaded Rosti Bites 6

Truffle Mornay, Parmesan

Onion Rings

Roasted Broccoli 6
Romesco Sauce

Honey Roast Carrots 6
Dukkha

House Cauliflower Cheese

Creamed Mashed Potato
Garlic Roasted Mushrooms
Sautéed Spinach 6

☼ SANDWICHES ☼

SERVED FROM 12PM - 3PM
WEDNESDAY - SATURDAY

HOUSE PULLED SALT BEEF CIABATTA	12
Mustard Mayo, Pickles, Coleslaw, Salted Crisps	
TOMATO AND MOZZARELLA CIABATTA	10
Basil Pesto, Coleslaw, Salted Crisps	
RARE MINUTE STEAK CIABATTA	16
Wild Garlic Chimichurri, Rocket, Coleslaw, Salted Crisps	
HOUSE TOASTED CLUB SANDWICH	14
Coleslaw, Salted Crisps	
ATLANTIC PRAWN AND CRAB SANDWICH	11
Coleslaw, Salted Crisps	
CHICKEN, BACON & TARRAGON MAYO SANDWICH	11
Coleslaw, Salted Crisps	
BLT	11
Coleslaw, Salted Crisps	

☼ DESSERTS ☼

BANANA BREAD	10
Medjool Date, Butterscotch "Angel Delight"	
PROFITEROLE	10
Chocolate Caramel Mousse, Coffee Fudge	
PEANUT BUTTER PUDDING	10
Cacao Sorbet, Passionfruit	
TART OF THE DAY	10
Vanilla Ice Cream	
TRIO OF ICE CREAMS	8
Vegan Ice Creams Or Sorbets, Crunchy Bits or £3 per scoop	
HOUSE CHEESE PLATE	12
Celery, Frozen Grapes, Water Crackers	

☼ CHILDREN'S MENU ☼

SERVED FROM 12PM - 3PM
WEDNESDAY - SATURDAY

☼ MAIN COURSES ☼

Mini Beef Burger	9
Crispy Bacon, Tomato Ketchup, Skinny Fries	
Battered Haddock	9
Skinny Fries, Smashed Peas	
Chicken Goujons	8
Skinny Fries, Peas	
Bangers & Mash	8
Gravy	
Tomato & Basil Linguine	7
Parmesan Shavings	

☼ DESSERTS ☼

Ice Cream or Sorbets	£3 per scoop
Chocolate Brownie	6
Vanilla Ice Cream	