



STARTERS

Soup of the Day, Grilled Sourdough	8
Whipped Chicken Liver & Madeira Parfait, Smoked Duck Ham, Fig Jam, Brioche Toast	9
Tempura Spring Onion, Almond & Roast Pepper Romesco Sauce	7
Lamb Belly Bacon, Butterbean & Roast Garlic, Hot Honey, Nut Dukkha	9
Nduja & Smoked Cheese Croquette, Kaffir Lime Mayo, Pickled Cucumber & Chilli	9
Seared Scallops, Warm Cauliflower Tartar Sauce, Coronation Butter, Sultana Hazelnut	

MAINS

<i>PRESSED PORK BELLY</i>	26
Autumn Squash, Apple & Beer, Black Pudding	
<i>STICKY LAMB SHOULDER</i>	28
Pea & Pea, Roast Gem, Aubergine	
<i>MISO BLACKENED COD</i>	27
Bok Choy, Leek & Shitakke Broth, Pickled Ginger, Soba Noodle	
<i>STONEBASS</i>	28
Sticky Oxtail, Jerusalem Artichoke, Red Endive	
<i>TRUFFLE "MAC & CHEESE"</i>	19
Truffle Mornay, Wild Mushroom, Broad Bean & Pea Fricassee	
<i>CRISPY FRIED CELERIAC</i>	19
Chilli Verde, Tomato Fondue, Charred Greed Onions	

STEAKS

10oz <i>RIBEYE STEAK</i>	
Spinach, Rustic Chips	
8oz <i>RARE FLAT IRON</i>	
Chimichurri Sauce, Watercress, Frites	
Steak Sauces Garlic Butter, Green Peppercorn, Chimichurri, Béarnaise £2 each	

FOR THE TABLE

Sicilian Green Olives	5
House Malt & Rye Sourdough Whipped Chicken Butter or Fermented Chilli Butter	6
Pesto & Parmesan Music Bread	5
Nduja, Mozzarella & Honey Music Bread	6
Padron Peppers, Chilli & Salt	5
Whitebait, Spicy Tartar	6
Baby Chorizo Sausages, Harissa Mayo	8
Cauliflower Chickpea Bhaji, Mango Yoghurt, Nut Dukkha	8
Fried Halloumi, Maple Sriracha	6
House "Quavers", House Seasoning	4
Beer Battered Frickles, Mustard Mayo	6

TO SHARE

Garlic Honey Baked Camembert, Grape Chutney, Pickles, Grissini Sticks	12
600g Cote De Bouef, Beef Fat Mash, Creamed Spinach, Honey Carrots, Steak Sauces	70

THE HOUSE CLASSICS

<i>HOUSE BURGER</i>	19
Bacon, Burger Sauce, Onion Ketchup, Truffle Mornay, Salad, Skinny Fries	
<i>TEMPURA ENOKI BURGER</i>	16
Kombu Salt, Onion Ketchup, Burger Sauce, Skinny Fries	
<i>PIE OF THE DAY</i>	19
Whipped Rooster, Baby Anise Carrots, House Gravy	
<i>BATTERED HADDOCK</i>	20
Smashed Peas, Roast Lemon, Tartar, Curry Mayo, Rustic Chips	
<i>CHICKEN CAESAR SALAD</i>	18
Anchovy Parmesan Dressing, Yolk Jam, Crouton	
<i>STICKY OX CHEEK RIGATONI</i>	23
Chilli Cheese Mornay	
<i>THAI GREEN CRAB LINGUINE</i>	23
Grated Parmesan	
<i>BROCCOLI, POTATO & PESTO LINGUINE</i>	17
Grated Parmesan	

SIDES

House Rustic Chips, Rosemary & Garlic Salt, House Mayo	6
Skinny Fries, Rosemary & Garlic Salt, House Mayo	5
**Add Truffle & Parmesan	1.50
Loaded Rosti Bites, Truffle Mornay, Parmesan	5
Creamed Mashed Potato	6
Garlic Roasted Mushrooms	6
Sautéed Spinach	6
Onion Rings	6
Roasted Broccoli, Romesco Sauce	6
Honey Roast Carrots, Dukkha	6
House Cauliflower Cheese	6

OUR ETHOS

At Channels, we believe in slow seasons and bold plates. Our menus are shaped by the rhythm of the land — honest flavours, responsibly sourced, prepared with flair. From kitchen to table, every detail is considered with intention.

SANDWICHES

- HOUSE PULLED SALT BEEF CIABATTA

Mustard Mayo, Pickles, Coleslaw, Salted Crisps
- TOMATO & MOZZARELLA CIABATTA

Basil Pesto, Coleslaw, Salted Crisps
- RARE MINUTE STEAK CIABATTA

Wild Garlic Chimichurri, Rocket, Coleslaw, Salted Crisps
- HOUSE TOASTED CLUB SANDWICH

Coleslaw, Salted Crisps
- ATLANTIC PRAWN & CRAB SANDWICH

Coleslaw, Salted Crisps
- CHICKEN, BACON & TARRAGON MAYO SANDWICH

Coleslaw, Salted Crisps
- BLT

Coleslaw, Salted Crisps

DESSERTS

- 12

CHERRY & APRICOT SPONGE

Whipped Custard Crèmeux, Cherryade Sorbet, Preserved Cherries

10
- 10

HOUSE CHOCOLATE MOUSSE

Peanut Butter Caramel, Chocolate Peanut Crumble, Chocolate Chip

16
- 16

PEAR & GINGER CAKE

Poached Pear, Pinenut Mousse, Rosemary Caramel

14
- 14

TART OF THE DAY

Vanilla Ice Cream

11
- 11

TRIO OF ICE CREAMS

Vegan Ice Creams Or Sorbets, Crunchy Bits

11
- 11

£3 per scoop

HOUSE CHEESE PLATE

12
- 11

Celery, Frozen Grapes, Water Crackers

