

DESSERTS

Rum Roast Pineapple | £10 | GF

Whipped Vanilla Cheesecake, Coconut Sorbet, Bounty Biscuit

Tonka Bean Pannacotta | £10 | GF

Strawberry Jelly, Meringue, Honeycomb & Pistachio Crumble

Peanut Butter Pudding | £10 | VE

Cacao Sorbet, Peanut Caramel, Peanut Soil

Tart of The Day, Vanilla Ice Cream | £10

Trio of Ice Creams,
Vegan Ice Creams or Sorbets | GF

House Crunchy Bits | £9

House Cheese Plate | £12 | GF

Celery, Frozen Grapes, Water Crackers

CHILDREN’S MENU

MAINS

Mini Beef Burger | £9

Crispy Bacon, Tomato Ketchup, Skinny Fries

Battered Haddock | £9

Smashed Peas, Skinny Fries

Chicken Goujons | £8

Skinny Fries, Peas

Bangers & Mash | £8

Gravy

Tomato & Basil Linguine | £8

Parmesan Shavings

DESSERT

Ice Cream or Sorbet | £3 per scoop

Crunchy Bits

Chocolate Brownie | £6

Vanilla Ice Cream

SANDWICHES

Served from 12pm - 3pm Tuesday - Saturday

House Pulled Salt Beef Ciabatta, Mustard Mayo, Pickles, Coleslaw, Salted Crisps | £12

Tomato & Mozzarella Ciabatta, Basil Pesto, Coleslaw, Salted Crisps | £10

Steak Ciabatta, Wild Garlic Chimichurri, Rocket Coleslaw, Salted Crisps | £16

House Toasted Club Sandwich, Coleslaw, Salted Crisps | £14

Prawn & Crab Sandwich, Coleslaw, Salted Crisps | £11

Chicken, Bacon & Tarragon Mayo Sandwich, Coleslaw, Salted Crisps | £11

BLT, Coleslaw, Salted Crisps | £11

V | Vegetarian | VE | Vegan. Items marked | GF can be prepared with alternative ingredients to suit your Gluten Free diet, or | DF for Dairy Free diet, please specify when ordering. Our food is prepared in a kitchen where nuts, glutens and other allergens may be present, our menu descriptions do not include all ingredients. If you have a known food allergy or intolerance, let us know before ordering. Full allergen information is available from Management if required.

A discretionary 10% service charge will be added to your final bill



MENU
SUMMER 2026



CHANNELS

— Bar & Brasserie —



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FOR THE TABLE

Sicilian Green Olives | £5 | GF / VE

House Malt & Rye Sourdough | £6 | V
Whipped Chicken Butter or Marmite Butter

Whitebait | £6 | GF
Spicy Tartar

Beer Battered Frickles | £6 | GF / DF / V
Mustard Mayo

House Fried Nachos | £9 | V
Smoked Cheese Sauce, Salsa, Guac,
Sour Cream, Pickled Chilli

Baby Chorizo Sausages | £8 | GF / DF
Harissa Mayo

Nduja, Mozzarella
& Honey Music Bread | £6

Pesto & Parmesan Music Bread | £5 | V

Padron Peppers
Chilli & Salt | £5 | GF / VE

House Crispy Mozzarella Sticks | £6
Hot Honey Sriracha | V

Cauliflower Chickpea Bhaji | £8 | GF / VE
Mango Yoghurt, Hazelnut Dukkha

2 FOR 1 MENU EVERY TUESDAY
12PM – 3PM AND 5.30PM – 8.30PM

SUNDAY LUNCH MENU
12.30PM – 4.30PM

Please speak to a member of staff for information or reservations

STARTERS

Soup of the Day | £8 |
Grilled Sourdough

Whipped Chicken Liver
& Madeira Parfait | £10 | GF
Smoked Duck Ham, Orange Ketchup, Duck Fat Brioche

Crab Rarebit | £10
Picked Crab, Apple & Radish Salad

Buratta | £10 | V | GF
Heritage Tomatoes, Hazelnut Pesto, Nduja Oil

Crispy Fried Lasagne | £9
Tomato Fondue, Pickled Red Onion, Parmesan Crisp

Pea & Mint Arancini | £8 | V
Lemon Mayo, Smoked Mozzarella

TO SHARE

Garlic Honey
Baked Camembert | £12 | GF
Grape Chutney, Pickles, Grissini Sticks

MAINS

Panko Ham Hock | £27
Chilli Pickled Pineapple, Fried Hen Egg, Honey Mustard

Sticky Beef Shin | £28 | GF
Courgette & Basil, Black Olive Caramel, Bone Marrow Potato

Miso Blackened Cod | £27 | GF
Bok Choy, Leek & Shitake Broth, Pickled Ginger, Soba Noodle

Whole Grilled Sole | £26 | GF
Herb Smashed Potatoes, Charred Lettuce, Warm Tartar Sauce

Truffle “Mac & Cheese” | £20 | V
Truffle Mornay, Wild Mushroom, Pea & Broad Bean Fricassee

King Oyster Mushroom Katsu | £21
Coconut Curry Sauce, Pickled Kohlrabi & Apple Salad,
Puffed Rice Noodle | GF / DF / VE

SIDE DISHES

House Rustic Chips | £6 | GF / DF / VE
Rosemary & Garlic Salt, House Mayo
(Add Truffle & Parmesan £1.50 | V)

Skinny Fries | £5 | GF / DF / VE
Rosemary & Garlic Salt, House Mayo
(Add Truffle & Parmesan £1.50 | V)

Loaded Rosti Bites | £5 | V
Truffle Mornay, Parmesan

Creamed Mashed Potato | £6 | GF / V

Garlic Roasted Mushrooms | £6 | GF / V

Sautéed Spinach | £6 | GF / V

Battered Onion Rings | £6 | GF / DF / VE

Roasted Broccoli, Romesco Sauce | £6 | GF / V

Honey Roasted Carrots, Dukkha | £6 | GF / V

House Cauliflower Cheese | £6 | GF / V

Minted Jersey Royals | £6 | GF / V

HOUSE CLASSICS

House Burger | £19 | GF
Bacon, Burger Sauce, Onion Ketchup, Truffle Mornay, Skinny Fries

Tempura Enoki Burger | £16 | GF / VE
Kombu Salt, Onion Ketchup, Burger Sauce, Skinny Fries

Pie Of The Day | £19
Whipped Rooster, Baby Anise Carrots, House Gravy

Battered Haddock | £20 | GF / DF
Smashed Peas, Lemon, Tartar, Rustic Chips, Curry Mayo

Sticky Ox Cheek Rigatoni | £22
Chilli Cheese Mornay

Thai Green Crab Linguine | £23 | GF
Grated Parmesan

Broccoli, Potato & Pesto Linguine | £15 | GF / V
Grated Parmesan

House Caesar Salad | £20
Breaded Chicken, Anchovy, Parmesan, Garlic Crouton

STEAKS

10oz Ribeye Steak | £36 | GF / DF
Spinach, Rustic Chips

8oz Flat Iron | £25 | GF / DF
Chimichurri Sauce, Watercress, Fries

STEAK SAUCES: Garlic Butter, Green Peppercorn,
Chimichurri, Béarnaise £2.00 each

TO SHARE

600g Cote De Bouef | £70 | GF
Beef Fat Mash, Creamed Spinach, Honey Carrots, Steak Sauces

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