

FOR THE TABLE

SICILIAN GREEN OLIVES	GF / VE	5	BABY CHORIZO SAUSAGES	GF / DF	8
HOUSE MALT & RYE			Harissa Mayo		
SOURDOUGH	V	6	CAULIFLOWER CHICKPEA BHAJI	GF / VE	8
Whipped Chicken Butter or Marmite Butter			Mango Yoghurt, Nut Dukkha		
PESTO & PARMESAN MUSIC BREAD	V	5	HOUSE CRISPY MOZZARELLA	V	6
NDUJA, MOZZARELLA & HONEY MUSIC BREAD		6	Hot Honey Sriracha		
PADRON PEPPERS	GF / VE		HOUSE FRIED NACHOS	V	8
Chilli, Salt		5	Smoked Cheese Sauce, Salsa, Guacamole, Sour Cream, Pickled Chilli		
			WHITEBAIT	GF	6
			BEER BATTERED FRICKLES	GF / DF / V	6
			Mustard Mayo		

STARTERS

SOUP OF THE DAY	8	CRAB RAREBIT	10
Grilled Sourdough		Pickled Crab, Apple & Radish Salad	
CHICKEN LIVER & MADERIA	10	PEA & MINT ARANCINI	8
PARFAIT	GF	Lemon Mayo, Smoked Mozzarella	
Smoked Duck Ham, Orang Ketchup, Duck Fat Brioche			
BURATTA	V / GF		
Heritage Tomatoes, Hazelnut Pesto, Nduja Oil	10		

MAINS

PANKO HAM HOCK	27
Chilli Pickled Pineapple, Fried Hen Egg, Honey Mustard	
MISO BLACKENED COD	27
Bok Choy, Leek & Shitake Broth, Pickled Ginger, Soba Noodle	
KING OYSTER MUSHROOM KATSU	21
GF / VE	
Coconut Curry Sauce, Pickled Kohlrabi & Apple Salad, Puffed Rice Noodle	

HOUSE CLASSICS

HOUSE BURGER	GF	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	GF / DF	20
Smashed Peas, Roast Lemon, Tartar, Curry Mayo, Rustic Chips		
HOUSE CAESAR SALAD		20
Breaded Chicken, Anchovy, Parmesan, Garlic Crouton		
STICKY OX CHEEK RIGATONI		22
Chilli Cheese Mornay		
THAI GREEN CRAB LINGUINE	GF	23
Grated Parmesan		
BROCCOLI, POTATO & PESTO LINGUINE		15
GF / V		
Grated Parmesan		

SIDES

HOUSE RUSTIC CHIPS	GF / DF / VE	6
Rosemary & Garlic Salt, House Mayo		
Add Truffle & Parmesan 1.50		
SKINNY FRIES	GF / DF / VE	5
Rosemary & Garlic Salt, House Mayo		
Add Truffle & Parmesan 1.50		
LOADED ROSTI BITES	V	5
Truffle Mornay, Parmesan		
MINTED JERSEY ROYALS	GF / V	6

CREAMED MASH POTATO	GF / V	6
GARLIC ROASTED MUSHROOMS	GF / V	6
SAUTEED SPINACH	GF / V	6
ONION RINGS	GF / DF / V	6
ROASTED BROCCOLI	GF/ V	6
Romesco Sauce		
HONEY ROAST CARROTS	GF / V	6
Dukkha		
HOUSE CAULIFLOWER CHEESE	GF / V	6

SANDWICHES

SERVED FROM 12PM - 3PM
TUESDAY - SATURDAY

House Pulled Salt Beef Ciabatta	12
Mustard Mayo, Pickles, Coleslaw, Salted Crisps	
Tomato & 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 & Crab Sandwich	11
Coleslaw, Salted Crisps	
Chicken, Bacon & Tarragon Mayo Sandwich	11
Coleslaw, Salted Crisps	
BLT	11
Coleslaw, Salted Crisps	

CHILDRENS MENU

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	

PRE ORDER
MENU

DESSERTS

TONKA BEAN PANNACOTTA	GF	10
Strawberry Jelly, Meringue, Honeycomb & Pistachio Crumble		
PEANUT BUTTER PUDDING	VE	10
Cacao Sorbet, Peanut Caramel, Peanut Soil		
TART OF THE DAY		10
TRIO OF ICECREAMS, VEGAN ICECREAMS OR SORBETS		
Vanilla, Chocolate, Strawberry, Honeycomb, Banoffee		£3per scoop
Raspberry, Lemon, Mango, Passionfruit sorbets		
Vegan Vanilla, Vegan Strawberry & Yuzu		
Served with House Crunchy Bits		
HOUSE CHEESE PLATE		12
Celery, Frozen Grapes, Water Crackers		

A discretionary 10% Service Charge will be added to your final bill