

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			Hot Honey Sriracha		
BREAD		6	HOUSE FRIED NACHOS	V	8
PADRON PEPPERS	GF / VE		Smoked Cheese Sauce, Salsa, Guacamole, Sour Cream,		
Chilli, Salt		5	Pickled Chilli		
			WHITEBAIT	GF	6
			BEER BATTERED FRICKLES	GF / DF / V	6
			Mustard Mayo		

STARTERS

SOUP OF THE DAY	V	8	MALTED PIG CHEEK HASH BROWN	GF	10
Grilled Sourdough			Poached Egg, Swede Slaw		
CHICKEN LIVER & MADERIA		10	CRISPY GNOCCHI	V	8
PARFAIT	GF		Roast Squash, Crispy Sage, Porcini Mushroom		
Smoked Duck Ham, Fig Jam, Duck Fat Brioche					
BURATTA	V / GF	10			
Tomato Fondue, Roast Beets, Grissini Sticks					

MAINS

STICKY BEEF FEATHERBLADE	GF	27	HOUSE BURGER	GF	19
Celeriac, Pickled Shallots, Truffle Parm Chips			Bacon, Burger Sauce, Onion Ketchup,		
MISO BLACKENED COD	V		Truffle Mornay, Salad, Skinny Fries		
Bok Choy, Leek & Shitake Broth,		27	PIE OF THE DAY		19
Pickled Ginger, Soba Noodle			Whipped Mashed Potato,		
KING OYSTER MUSHROOM KATSU			Baby Anise Carrots, House Gravy		
GF / VE		21	BATTERED HADDOCK	GF / DF	20
Coconut Curry Sauce, Pickled Kohlrabi & Apple			Smashed Peas, Roast Lemon,		
Salad, Puffed Rice Noodle			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		
			ROAST TOMATO, CAPER & OLIVE		15
			LINGUINE	GF / V / DF	
			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		
TRIPLE COOKED PARSNIPS	GF / V / DF	6
Rosemary Salt, Maple		

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	

DESSERTS

DARK CHOCOLATE CRÉMEUX	GF	10
Toasted Meringue, Hot Honey, Baked Figs		
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 Ice Cream		£3per scoop
Raspberry, Lemon, Mango, Passionfruit Sorbets		
Vegan Vanilla, Vegan Strawberry & Yuzu Ice Cream		
Served with House Crunchy Bits		
HOUSE CHEESE PLATE		12
Celery, Frozen Grapes, Water Crackers		

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

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