

## DINNER & SATURDAY

Focaccia & sourdough bloomer 3.5      Olives 2.5  
 Baked camembert bread bowl, black garlic, rosemary, honey (v) 10  
 Flatbread, hummus, romesco, tomato salsa (v) 7

### SMALL PLATES 3 for 15 / 5 for 25

Baby squid, paprika, tartare 7  
 ½ Pint Wright Bros. prawns, lemon ginger mayo 7  
 Haddock smokie, San Francisco toast 6.5  
 ½ pint of chipotle chicken skewers, miso mayo 6.5  
 Classic scotch egg or black pudding scotch egg, coronation mayo 5.5  
 Pork knuckle & fig terrine, piccalilli 6.5  
 Lamb koftas, romesco, yoghurt 6.5  
 Chorizo & butter bean stew 7  
 Burrata, tomato salad, fried onions, balsamic (v) 8  
 Grilled asparagus, confit egg yolk, radish, pea shoots (v) 7  
 Grilled aubergine, grains, chimichurri, vegan aioli (vg) 6

### MAINS

Pan fried sea bass, Mediterranean vegetables, pesto 16  
 Beer battered fish & chips, mushy peas, tartare 13.5  
 Chicken, quinoa tabbouleh, tenderstem broccoli, pomegranate, yoghurt 14  
 Lamb steak, French beans, roast cherry tomatoes & mint salad, crumbled feta 16.5  
 Rib eye steak, triple cooked chips, cavolo Nero, chimichurri or peppercorn sauce 24.5  
 Pea & shallot ravioli, arrabbiata sauce, vegan mozzarella (vg) 6.5/12

### BURGERS All served with fries, lettuce, tomato & pickles

8oz beef, house relish 12  
 Moving Mountains plant based B12, vegan mayo (vg) 12  
 Buttermilk chicken, red slaw, chipotle relish 12  
 Add - cheddar, vegan cheese, bacon, chorizo, fried egg, blue cheese, avocado 1 Sweet potato swap 1

### SIDES

Fries or chips with garlic mayo, mash & gravy, mixed leaves, steamed veg 3.5  
 Sweet potato fries 4.5

Menu served Mon-Fri 6-10pm and Sat 12-10pm. An optional 12.5% service charge will be added to your bill, all of which is distributed to staff. A full allergen menu is available upon request.