



DINING MENU

Served Monday to Friday 4pm to 10pm & Saturday 12pm to 10pm

FOR THE TABLE

Marinated olives 3.5

Warm focaccia, olive oil, balsamic 6

Mezze; hummus, whipped feta, carrot & tahini dip,
cucumber, radish, marinated olives, flatbread (v) 15

Warm flatbread (vg) 7

Tomato & garlic or Sea salt & rosemary

Padrón peppers, sea salt (vg / gf) 8

Burrata & heritage tomatoes (v / gf) 13
basil, pesto

SMALL PLATES

Scotch egg, coronation mayo 7

Buttermilk fried chicken Caesar salad 7
romaine lettuce, anchovy dressing, parmesan

Salt & pepper calamari, aioli 9

Roasted squash, labneh, toasted seeds (v / gf) 8

Charred tenderstem broccoli (vg / gf) 7
chilli, almond

Shredded pork & Cheddar croquettes 8.5
mustard mayo

MAINS

Confit duck leg 19
celeriac purée, olive relish, cavolo nero, sauce verte

Braised beef short rib 22
creamy mash, kale, red wine jus

Beer battered fish & chips 17
tartare sauce, pea purée lemon

Pan-roasted sea bass (gf) 20
brown butter, capers, greens, new potatoes

Gnocchi alla vodka (vg / gf) 17.5
aubergine, basil
Add burrata 3

10oz sirloin steak 26.5
chips, rocket & Parmesan, peppercorn sauce

HOUSE BURGERS

All served with Fries

Add cheddar, blue cheese, bacon, chorizo, fried egg 2

Double-stacked beef, relish, tomato, lettuce, pickle 15.5

Plant-based, relish, tomato, lettuce, pickle (vg) 15.5

Buttermilk chicken, slaw, garlic mayo 15.5

PIZZA 12" or 20"

Margherita (v) 12.5 / 31
San Marzano tomato, buffalo mozzarella, basil

Pepperoni 15 / 37.5
San Marzano tomato, mozzarella, pepperoni

Mushroom & truffle (v) 17 / 42.5
white base, mozzarella, truffle oil, parmesan

Pepper, olive & red onion (vg) 14.5 / 36
San Marzano tomato, oregano

SIDES

Chips 5

House salad 5

Sweet potato fries 6

Truffle & Parmesan fries 6

Fries 5

Seasonal greens 5