

LUNCH MENU

Served Monday to Friday 12pm to 4pm

FOR THE TABLE

Marinated olives 3.5 | Warm focaccia, olive oil, balsamic 6 | Padrón peppers, sea salt (vg / gf) 8
Mezze; hummus, whipped feta, carrot & tahini dip, cucumber, radish, marinated olives, flatbread (v) 15
Charcuterie board; roast ham, prosciutto, chorizo, cheddar, blue cheese, cornichons, piccalilli, focaccia 15
Loaded tortilla chips; salsa, guacamole, sour cream, nacho cheese, jalapeños (v) 13
Add pulled pork or braised beef 3.5
Loaded fries; cheddar, spring onion, burger sauce (v) 8.5
Add pulled pork or braised beef 3.5

SMALL PLATES

Soup of the day 8
Add a ham & cheese focaccia toastie 3
Scotch egg, coronation mayo 7
Salt & pepper calamari, aioli 9
Vegan sausage roll, brown sauce (vg) 8.5
Buffalo chicken wings, blue cheese sauce, celery 7
Vegan nduja arancini, basil mayo (vg) 7
Roast Delica pumpkin salad, pomegranate, toasted pumpkin seeds, pickled raisins, crispy sage (vg/ gf) 9
Shredded pork & Cheddar croquettes, mustard mayo 8.5

MAINS

Chicken schnitzel, fried egg, rocket & Parmesan salad 14.5
Sirloin steak sandwich, caramelised onions, rocket, mustard mayo 13.5
Beer battered fish & chips, pea purée, tartare sauce, lemon 17
Sweet potato & feta salad, mixed grains (v) 17
Smoked haddock fishcake, greens, hollandaise 14.5
Chicken Caesar salad, romaine lettuce, anchovy dressing, croutons, Parmesan 17
Penne alla vodka, aubergine, basil (vg) 14.5 Add burrata 3

HOUSE BURGERS All served with Fries

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

SIDES

Chips 5	Fries 5	Truffle & Parmesan fries 6
House salad 5	Sweet potato fries 6	Charred tenderstem broccoli, chilli, almond (vg / gf) 7

A full list of allergen information is available. Please ask your server for details.

An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill.