



## BAR SNACKS

- Pitted Harlequin mixed olives (Vg/Gf) £4.50
- Homemade focaccia (Vg) £3.25
- Hummus with sumac, focaccia and crudités (Vg) £7.25
- Tempura broccoli stems with furikake and chimichurri (Vg) £6.70
- Sausage roll with truffle mayonnaise £6.75
- Chorizo scotch egg with roasted garlic aioli £8.25

## STARTERS

- Mackerel rilette with dill pickles and toasted rye bread £8.50
- Heritage tomato salad with buffalo mozzarella and homemade focaccia (Ve\*) £8.50
- Kellogs fried chicken with chilli, coriander, spring onion and apricot harissa mayonnaise £8.75
- Super food salad with broccoli, kale, feta, dried cranberries, toasted almonds, buckwheat, pumpkin seeds and a coconut yogurt dressing (Ve\*/Gf) £8.00
- Salmon ceviche with chilli, coriander, spring onion and homemade focaccia £8.75
- Butternut squash soup with coriander and toasted buckwheat (Ve) £7.00

## MAINS

- Beer battered cod (line caught) with minty peas, tartare sauce and triple cooked chips £18.00
- Aged beef burger with cheddar, dill pickle, burger sauce and triple cooked chips £17.00  
(Add Bacon £1.50 Add Truffle and Parmesan chips £1.00)
- Plant based cheeseburger with vegan cheese, dill pickle, burger sauce and triple cooked chips (Vg) £15.00
- Miso baked cod (line caught) with butternut squash and kombu dashi (Gf) £20.00
- Grilled hispi cabbage with a tahini dressing, romesco, and sriracha polenta chips (Vg/Gf) £14.00
- Flat iron steak with chard, chimichuri and triple cooked chips (Gf) £20.00
- Pappardelle with a white pork ragu, 'Nduja and parmesan £16.00
- Super food salad with broccoli, kale, feta, dried cranberries, toasted almonds, buckwheat, pumpkin seeds and a coconut yogurt dressing (Ve\*/Gf) £11.75

## SIDES

- Seasonal greens (Vg/Gf) £4.00
- Triple cooked chips (Vg/Gf) £4.50
- Truffle and parmesan triple cooked chips (Ve/Gf) £6.00

## DESSERTS

- Chocolate Pecan brownie with chocolate sorbet (Vg/Gf) £6.50
- Apple Crumble with vanilla ice-cream (Gf) £6.50

(Ve) Vegetarian (Vg) Vegan (Gf) Gluten free (Ve\*) Dish can be prepared vegan upon request

Please inform your server when placing your order if you have any food allergies/intolerances.

A discretionary 10% service charge is included in the bill.



## Set Menu

Minimum 8 people

2-3 Course

£36 / £42

### STARTERS

Burrata Salad with pea shoots, honey grilled chicory, anchovies and a gazpacho salsa (Ve\*)

Roasted Carrot soup with buckwheat, coriander and focaccia croutons (Vg)

Smoked Salt Beef with pancetta gravy and sauerkraut (Gf)

Grilled Octopus with tenderstem broccoli, fried seaweed and a parmentier velouté (Gf)

### MAINS

Pork Fillet with crushed new potatoes, apple purée and a red wine gravy (Gf)

Pan fried Seabream with sesame and sriracha butternut squash and a pea coulis (Gf)

Cauliflower and Broccoli rice risotto with roasted almonds and a basil pesto (Vg/Gf)

Sirloin Steak with crushed new potatoes and a red wine gravy (Gf) (£5 Supplement)

### DESSERTS

Apple and Pear crumble with vanilla ice cream (Ve/Gf)

Vegan Pecan Brownie with chocolate sorbet (Vg/Gf)

Three cheese plate with crackers and honey (Ve)

(Ve) Vegetarian (Vg) Vegan (Gf) Gluten free (Ve\* / Vg\*) Dish can be prepared vegan / vegetarian upon request

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## Canape Menu

Pre-booking only - £12 Per Head  
Choice of three canapes

Beer-battered coconut prawns and garlic mayo

London ale Rarebit (Ve)

Mackerel load poppadom's

Mini beef burger sliders

Mini Falafel, pomegranate molasses and apricot harissa mayo (Vg)

Mini vegan Brownies (Vg/Gf)

Lemon Posset (Ve)

(Ve) Vegetarian    (Vg) Vegan    (Gf) Gluten free    (Ve\*) Dish can be prepared vegan upon request

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