

DINNER

FOR THE TABLE

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 9

Sharing mezze – hummus, tzatziki, babaganoush, Padron peppers, potato croquettes, feta, olives, focaccia (v) 15

STARTERS

Grilled Argentinian tiger prawns, chimichurri 10.5

Roasted baby aubergine, confit tomato, gremolata, toasted pine nuts (vg, gf) 8.5

Roasted beetroot & goat's cheese salad, green beans, cucumber, toasted walnuts (v, gf) 9

Pork rib croquettes, mustard mayo 9

Classic Scotch egg, Coronation mayo 7

MAINS

Pan-fried seabass, baby new potatoes, asparagus, caper butter (gf) 20

Rosemary lamb skewers, pea & almond tabbouleh salad, minted yoghurt 23

Marinated artichoke & red pepper salad, toasted pine nuts (v) 10 ~ Add grilled halloumi 3.5 grilled chicken 5

Wild mushroom pappardelle, shaved Parmesan, truffle oil (v) 16

Butternut squash & spinach wellington, herbed mash, garlic greens (vg) 19

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

Beer battered hake, hand cut chips, pea purée, tartare sauce 17

10oz Sirloin steak, hand cut chips, rocket & parmesan 26.5 ~ chimichurri, Bearnaise or peppercorn sauce 2 each

Dry aged beef burger, house relish, mayo, coleslaw, French fries 15.5

Plant-based burger, house relish, vegan mayo, French fries (vg) 15.5

~ Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 2 each

SIDES

Tenderstem broccoli, chilli 6

Rocket & Parmesan 6

Sautéed garlic green beans 6

Sweet potato fries, aioli 6

French fries/ Hand cut chips 5

PUDDINGS

Eton mess 7

Sticky toffee pudding, vanilla ice cream, toffee sauce 7

Chocolate brownie, vanilla ice cream (gf) 7

Lemon cheesecake, blueberry compote 7

Poached pears, walnut brittle, vegan vanilla ice cream (vg, gf) 7