

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

Moules marinière, garlic focaccia 10.5/17.5

Wild mushroom arancini, aioli (v) 8.5

Roasted beetroot & vegan feta salad, green beans, cucumber, toasted walnuts (vg, gf) 9

Black garlic & honey chicken skewers, nduja buttermilk ranch (gf) 9

Classic Scotch egg, Coronation mayo 7

MAINS

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

Rosemary lamb rump, 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

Harissa roasted butternut squash, braised puy lentils, cavolo nero, crushed cashew nuts, miso dressing (vg, gf) 19

Chicken schnitzel, fried egg, rocket & Parmesan 17.5

Beer battered haddock, 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

Lemon cheesecake, blueberry compote 7

Sticky toffee pudding, vanilla ice cream, toffee sauce 7

Chocolate brownie, vanilla ice cream (gf) 7

Poached pears, crushed walnuts, vegan vanilla ice cream (vg, gf) 7

Selection of Jude's ice cream/sorbet 6.5