

SMALL PLATES

- Nocellara olives 3.5
Homemade focaccia, olive oil & balsamic 3.5
Salt & pepper calamari, aioli 8.5
Moules marinière, garlic focaccia 8.5
Warm goat's cheese & honey roast beetroot salad (v) 9.5
Chorizo scotch egg, coronation mayo 7
Shallot tart tatin, vegan feta, pickled walnuts (vg) 9
Barbeque jerk chicken wings 7.5
Sharing mezze - olives, feta, hummus, tabouleh, falafel, flatbread, grilled vegetables, cherry tomatoes (v) 16

MAINS

- Moules marinière, French fries, garlic focaccia 17
Roast squash & chickpea bowl, wholegrain spelt, cavolo nero, avocado salsa (vg & gf) 16
Braised lamb shank, mash, sauteed Savoy cabbage 22
Roast stone bass, cauliflower purée, sauteed tenderstem & green beans, caper butter (gf) 21
Chicken schnitzel, Aspen fries, apple slaw 17.5 Add a fried egg 1.5
Beer battered cod, hand cut chips, pea purée, tartare sauce 17
10oz Sirloin steak, hand cut chips, rocket & parmesan, peppercorn sauce (gf) 24.5
Pork belly, crushed new potatoes, salsa verde 18.5
Double stacked beef burger, house relish, mayo, French fries 15.5
Redefine plant-based burger, house relish, vegan mayo, fries (vg) 15.5
Add to burgers: cheddar, blue cheese, fried egg, chorizo, bacon 1.5 each

SIDES

- Green beans 4.5
Rocket & parmesan 5
Hand cut chips 4
French fries 4
Sweet potato fries 5
Aspen fries 5

PUDDING

- Sticky toffee pudding, vanilla ice cream (gf) 7
Banoffee pie 7
Flourless chocolate cake, salted caramel ice cream (gf) 7
Hamish Johnston's cheese board 9
Apple crumble, vegan vanilla ice cream (vg) 7
Selection of Jude's ice cream/sorbet 6.5