

DINNER

FOR THE TABLE

Olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 8.5

Whole baked Camembert, onion chutney, sourdough (v) 12

STARTERS

Beef carpaccio, horseradish crème fraîche, Parmesan crisp, pickled shallots, capers 10

Wild mushroom & sun-dried tomato arancini, romesco (v) 8.5

Cauliflower wings, black garlic vegan mayo, sriracha (vg) 7

Crab & avocado salad, red crab mayo, sourdough 10

Breaded halloumi, pomegranate seeds, sriracha mayo (v) 7

Classic Scotch egg, Coronation mayo 7

MAINS

Moxon's smoked salmon fillet, new potatoes, tenderstem, Hollandaise 19.5

Roasted lamb rump, dauphinoise potatoes, honey-glazed carrots, red wine jus 21.5

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

Pumpkin & sage ravioli, rocket pesto, pumpkin seeds, shaved Parmesan (v) 15.5

Chicken schnitzel, green bean Caesar salad 17.5

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

10oz Sirloin steak, hand cut chips, rocket & parmesan, peppercorn sauce 24.5

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 2 each

SIDES

Tenderstem broccoli, pine nuts 6

Rocket & Parmesan 6

Caesar salad 6

Sweet potato fries 6

French fries/ Hand cut chips 5

PUDDINGS

Mini hazelnut-chocolate filled doughnuts, vanilla ice cream 7

Sticky toffee pudding, vanilla ice cream (gf) 7

Rhubarb & apple crumble, Sicilian lemon ice cream 7

Vegan Biscoff cheesecake (vg) 7

Selection of Jude's ice cream/sorbet 6.5