

SMALL PLATES

Nocellara olives 3.5

Homemade focaccia, olive oil & balsamic 3.5

Salt & pepper calamari, aioli 8.5

Barbeque jerk chicken wings 7.5

Warm goat's cheese & honey roast beetroot salad (v) 9.5

Shallot tart tatin, vegan feta, pickled walnuts (vg) 9

Mezze - olive, feta, hummus, tabouleh, falafel, flatbread, grilled vegetables, cherry tomatoes - to share (v) 16

ROASTS

All roasts served with roast potatoes, seasonal vegetables, gravy. Add a Yorkshire pudding with gravy for 1.5

Roast beef, Yorkshire pudding 19

Roast pork belly, apple sauce (gf) 18.5

Roast chicken, bread sauce 18.5

Vegan Wellington (vg) 18

MAINS

Roast stone bass, cauliflower purée, sauteed tenderstem & green beans, caper butter (gf) 21

Double stacked beef burger or Redefine plant-based burger (vg), house relish, vegan mayo, fries 15.5

Add to burgers cheddar, blue cheese, fried egg, chorizo, bacon 1.5 each

Chicken schnitzel, pickled apple slaw, Aspen fries 17.5 add fried egg 1.5

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

SIDES

French beans 4.5

Roast potatoes – for two 6

Rocket & Parmesan 5

Cauliflower cheese – for two 6

Hand cut chips 4

PUDDING

Sticky toffee pudding, vanilla ice cream (gf) 7

Flourless chocolate cake, salted caramel ice cream (gf) 7

Selection of Jude's ice cream/sorbet 6.5

Fries 4

Aspen fries, truffle oil, Parmesan 5

Sweet potato chips 5

Yorkshire pudding, gravy 1.5

Banoffee pie 7

Apple crumble, vegan vanilla ice cream (vg) 7

Hamish Johnston's cheese board 9