EVENING MENU

SERVED 6-10PM

SMALL PLATES

FROM THE GARDEN	
Houmous, ras el hanout, pomegranate seeds, flatbread ® *	£6
Charred padron peppers, chilli salt ® ® *	£6
BBQ oyster shroom, blue cheese *	£6
Charred aubergine, tahini, smoked almonds ® ® ® *	£6
FROM THE LAND	
BBQ wings, smoked chilli mayo, spring onion ∅	£7
Brisket croquettes, pickles, roasted garlic mayo 🛭	£7
Pan fried chorizo, honey, charred onion ⊗ *	£6
Pulled pork nachos, burnt tomato salsa *	£6
FROM THE SEA	
Crispy whitebait, roasted garlic mayo, pickled shallots 🛭 *	£6
Hot smoked trout, wasabi mayo, grilled baby gem ⊗ ⊗	£7
Tomato and anchovy bruschetta 🛭 *	£6
Salt and pepper squid, lemon mayo Ø	£7
Mix and Match – individually priced or * 3 for £16	

SALADS	
Chargrilled chicken Caesar, anchovies, charred baby gem	£15
Grilled Halloumi, charred peach, smoked almond, baby gem ® ®	£15
Soup of the day, bread roll, butter	£6
PASTA & RISOTTO	
Smoked cod's roe, linguini, charred cherry tomato, basil 🔊	£14
Pesto, pine nut, parmesan, penne ® add chicken £4	£12
Tomato and basil, torn mozzarella, penne	£13
Butternut squash, pea and parmesan risotto, toasted pine nuts, rocket 🕙 🕦	£13
gluten free dairy free vegetarian	





Please inform the team if you have any food intolerances or allergens before placing an order. You can also scan this QR code for further information about the dishes on this menu.



STEAKS

All served with roasted plum tomato, field mushroom, chunky chips and Café de Paris butter ®

8oz Heart of rump 8oz Sirloin	£25 £29	
6oz Fillet	£32	
BURGERS		
Served with seeded bun, slaw and chunky chips		
House burger two patties, jack cheese, smoked bacon, burger sauce, salad – add pulled pork £3	£17	
Korean fried chicken * kimchi, sriracha, salad	£15	
Plant based quarter pounder ® Ø patty, vegan cheese, plant-based sauce, salad	£15	
Halloumi and avocado ♥ chilli jam, salad	£15	
Beer battered fish, chunky chips, crushed peas, tartare sauce	£16	
Chargrilled gammon steak, pineapple salsa, sweet potato fries 🛭	£17	
Chicken schnitzel, truffle butter, chunky chips, dressed watercress	£16	
Ras el hanout aubergine, houmous, pomegranate, baby gem ® ® ® honey and herb new potatoes, tahini	£15	
Market fish, new potatoes, brown butter and capers, tender stem broccoli 🗷	£20	
SIDES		
Thick cut chips ® ®	£4	
Tender stem broccoli ® ♥ ♥	£4	
Garlic bread	£3.50	
Battered onion rings 🔊 🕫	£3.50	
Sweet potato fries ® ♥ ♥	£4.50	
DESSERTS —		
Toasted marshmallow, chocolate brownie, honeycomb ice cream	£7.50	
Charred pineapple, mango and mint salsa, raspberry sorbet ® 🔊 🗞	£7.50	
Glazed banana, maple and sesame brittle, vegan coconut ice cream ® 🗷 🕙	£7	
Sticky toffee pudding, toffee sauce, vanilla ice cream	£7	
Vanilla pannacotta, berry compote ⊗	£7	
Ice cream selection (two scoops) ®	£6	

