



BAR BITES

- Bread with olive oil & balsamic (v) £1.5
- Home seasoned nuts (v) £2.5
- Marinated olives (v) £3
- Pork crackling £2.25
- Padron peppers with Maldon sea salt (v) £4.25
- Grilled asparagus with goat cheese veloute (v) £5.5
- Confit chili & garlic prawns £6
- Tomato and avocado bruschetta (v) £6
(add bacon £1 or smoked salmon £2)
- Baked Camembert to share, homemade relish, sun
dried tomato pesto & walnut bread **(15 mins)** £12
- Charcuterie board & pickled vegetables £9
- Cheese board & chutney £8

SALADS

- Watercress, broad beans, avocado, cherry
tomatoes, cucumber & baked dukkah crumbed
goats cheese £6.5/£12
- Spiced Israeli couscous, aubergine, yoghurt &
harissa (v) £6.5/£12
- Cauliflower, kale & mint tabbouleh with savory
granola (v) £6.5/12
- Tea smoked trout with summer coleslaw dressed in
lime & sesame oil £7/13
- Cured duck breast, watercress, orange segments,
pomegranate & golden beetroot salad £6.5/£12

BRUNCH

MONDAY-SATURDAY 12-4PM

LUNCH OFFER £10 (Cup of gazpacho + any starter)

(Mon-Fri only)

MAKE YOUR OWN SHAREPLATTER

Select three or more starters or bar bites & save 10%
(12-4pm only)

Happy hour (ask a member of staff)

STARTERS

- Watermelon gazpacho (v) £6.5
- Celery & cider creamy mussels £7
- Vietnamese pork meatballs, carrot, cucumber, red
onion & cashew nuts in lettuce cups served with
chili sauce £7.25
- Sweet corn fritter, poached egg & chorizo £8
- Beetroot cured salmon served with radish, apple
coleslaw & citrus jelly £8

BRUNCH

- Eggs Benedict- *honey roast ham* £9
- Eggs Royal-*smoked salmon* £9
- Eggs Florentine- *baby spinach* (v) £8

**Gluten free bread available on dishes for an
additional £1**

MAINS

- Aubergine, chickpea & mint burger with red
cabbage coleslaw & polenta chips (v) £12.5
- Mediterranean barley stuffed pepper (v) £12
- Spaghetti with clams & cherry tomatoes in white
wine sauce £13.5
- Beef burger, blue cheese, bacon, onion relish,
spinach served with hand cut chips & smoked
paprika aioli (gluten free bun £1.5) £13.5
- Celery & cider creamy mussels with chips £14
- Pan-fried plaice served with pancetta & clams in a
white wine sauce £16.25
- Grilled whole poussin served with quinoa
tabbouleh £17
- Lamb cutlets served with braised cabbage, leeks,
tarragon & mint yogurt with crushed nuts dip £18
- 8 oz sirloin steak, hand cut chips, green salad &
horseradish butter £19.5

SIDES 3.75

- Hand cut chips & aioli/Polenta chips/Green salad &
pumpkin seeds/Tomatoes & house dressing/
Vegetables/ Spiced yoghurt roasted cauliflower