

Please advise us of any Food Allergies or Intolerances

To start

Mozzarella £8 / share £15

Buffalo mozzarella with san marzano tomatoes, 'pick your own basil', 8yr aged balsamic

Salmon £9

Poached oak smoked salmon, crushed soft boiled egg, caper salad, sea purslane

Tuna £9 / main £17

Seared sashimi tuna niçoise salad, poached quail egg, candied tomato

Soup £7 (v)

Sweet pea, watercress, mint crème fraîche

Duck £8 / share £15

Crispy confit duck & spring onion croquettes, soy & ginger salad, sweet chilli dip

Ham £9

English dry cured ham, homemade piccalilli, honey mustard dressing, garden pea vinaigrette

Steak £9

BBQ steak, Applewood cheese, roasted onion, confit garlic, toasted ciabatta

Mackerel £7

Cured mackerel, fennel & cherry tomato salad, pickled shallot & spring onion

To follow

Grill items are served with thick onion rings & a choice of one side dish

Beef

4oz Minute Steak **£13**

10oz Rump Steak **£21**

8oz Flat Iron Steak **£22**

8oz Rib Eye Steak **£25**

Sides £4

Jenga Chips, Mixed Salad, Green Beans,
Buttered Carrots, Buttered New Potatoes

Sauces £2

Red Wine, Peppercorn, Béarnaise

Chick Pea £14 (v)

Chick pea panisse, goats curd, globe artichokes, fennel & pepper dressing

Sea Bass £18

Seared sea bass, crab & sweet corn risotto, shellfish cream

Cod £17

Lightly salted cod, couscous paella, chorizo bolognese & char grilled prawn

Pork £15

Slow roasted belly pork, sesame spiced cabbage, bok choy, butternut squash purée

Chicken £16

Poached breast, confit leg, aubergine, corn purée, buckwheat salad, rose harissa

Burgers

Toasted brioche, salad garnish and jenga chips

Beef £14

Hand pressed burger, mature cheddar, bacon

Beef & Chorizo £15

Mozzarella, jalapeños, salsa

Veggie £13.50 (v)

Polenta, butternut squash, celeriac, halloumi