

Small Plates

9.75ea / 4 For 35



Beef Croquettes

Smoky Wood Sauce, Micro Herbs

Chicken Wings (GF)

BBQ Buffalo Hot Sauce, Blue Cheese Mayo, Red Chilli, Spring Onions

Soup of The Day (V)

Garlic Bread

Truffle Arancini (V)

Mozzarella, Truffle Infused Risotto, Truffle Mayo, Parmesan, Micro Herbs

Salmon Fishcakes

Pea Shoots, Spring Onions, Sweet Chilli Dipping Sauce

Chicken Gyoza

Soy & Chilli Dressing, Sesame Seeds, Spring Onions, Red Chilli, Micro Herbs

Bang Bang Cauliflower (GF / Vegan)

Spiced Cauliflower, Maple Syrup & Sriracha Dressing, Sesame Seeds, Pea Shoots

Salt & Pepper Calamari

Aioli, Cracked Black Pepper, Maldon Salt Flakes, Spring Onions

Bruschetta (Vegan)

Mixed Baby Tomato, Vine Plum Tomato, Basil, Garlic & Olive Oil

Mains

Pumpkin Ravioli (V) 16

Garlic Butter Emulsion, Toasted Pumpkin Seeds, Parmesan

Chicken Milanese 22.5

House Herbed Panko Breadcrumbed Chicken Breast, Dill & Lemon Dressing, Rocket and Cucumber Salad, Skin on Fries

Fish & Chips 19.5

Beer-Battered Haddock, Chunky Hand-Cut Chips, Tartar Sauce, Garden Peas

Tavern Poke Bowl (GF) 21.5

Brown Rice, Pickled Ginger, Carrots, Red Cabbage, Edamame, Avocado, Mixed Sesame Seeds, Soy Sauce, Teriyaki
- Crispy Tofu (Vegan) / Chicken / Smoked Salmon

Burger 18.5

- British Beef, Lettuce, Tomato, Pickled Gherkin, Crispy Onions, Caramelized Red Onion Chutney
- Panko Chicken, Lettuce, Tomato, Pickled Gherkin, Sweet Chilli Sauce

Add On: Cheese / Back Bacon £1.2

Green Pea Risotto (GF / V) 17

Roasted Pea, Green Pea Puree, Parmesan

Add On: Goats Cheese £1.5

Chicken & Mushroom Pie 24

Thyme Roasted Chicken, Medley of Mushroom, Shortcrust Pastry, Mashed Potato, Braised Red Cabbage, Gravy

Sausage & Mash 19.5

Cumberland Sausages, Creamy Mashed Potato, Kale, Gravy, Crispy Fried Onions

Beef Cheeks (GF) 24.5

Slow Braised Beef Cheeks, Potato Fondant, Honey Glazed & Chive Carrots, Green Beans, Pea shoots, Gravy

Lamb Shank (GF) 24.5

Green Pea & Mint Mash, Honey Glazed & Chive Carrots, Braised Red Cabbage, Pea Shoot

Caesar Salad 22

Baby Gem Lettuce, Herbed Crostini, Fried Capers, Boiled Egg, Caesar Dressing, Parmesan

Choice Of: Roasted Chicken Breast or Smoked Salmon

Sharing

Nachos (GF / V) 17

Fresh Salsa, Guacamole, Melted Cheese Mix, Sliced Jalapeños

- Add Shredded Chicken 3

Baked Camembert (V) 21

Honey, Red Chilli Flakes, Thyme, Garlic, Cranberry Jam, Red Onion Chutney, Rosemary Salted & Olive Oil Ciabatta

Falafel & Hummus (Vegan) 18

Tabbouleh Salad, Pickled Red Cabbage, Sun-Dried Tomato, Flatbread & Tahini Dressing

A Bit Of Sides

Truffle Fries 7

Parmesan

Padron Peppers 7

Maldon Salt Flakes

Mixed Greens 7

Sauteed In Garlic Butter

Onion Rings 7

Celery Salt

Truffle Mac & Cheese 7

Parmesan Crumb

Garlic Bread 7

Parmesan

Hummus & Flatbread 7

Smoked Paprika & Sumac

Desserts

Sticky Toffee Pudding 8.5

Toffee Sauce, Salted Caramel Ice Cream, Crushed Amaretti Biscuit

Belgian Waffle 8.5

Caramelised Banana, Belgian Chocolate Drizzle, Toasted Hazelnuts, Vanilla Bean Ice Cream

Apple Crumble (GF) 8.5

Gluten Free Rolled Oats, Almond Flakes, Cinnamon Sugar, Cardomen Custard, Vanilla Bean Ice Cream

Lemon Cheesecake (GF) 8

Berry Coulis, Lime Sorbet

Ice Cream Sundae 7

Vanilla Bean Ice Cream, Salted Caramel Ice Cream, Chocolate Sauce, Chocolate Twill, Ice Cream Wafer

V - Vegetarian | Vegan Option Available* | GF - Gluten Free

Please ask your server for additional allergen information if you are unsure. Please always make sure your server is aware if you have any allergies or intolerances.

Please note a discretionary 12.5% service charge will be added to your bill in the event of table

DRAUGHT

Madri 4.6% *Spain*
Phrava 4% *Czech*
Salt Alpaca Lypse IPA 4.3% *England*
Brixton Reliance Pale Ale 4.2% *England*
Guinness 4.3% *Ireland*
Aspall Cider 5.5% *England*

PACKAGED BEER & CIDERS

Corona Cero 0% *Mexico*
Peroni Gluten Free 5.0% *Italy*
Rekorderlig Cider 4% *Sweden*
 Wild Berry / Strawberry & Lime / Mango & Raspberry
Alcohol Free Rekorderlig 0% *Sweden*

WHITE WINE

	175	250	BTL
La Colombe Sauvignon Blanc - <i>France, 2021</i>	8.5	12.5	31
Pecking Order Chenin Blanc - <i>South Africa, 2021</i>	7.5	9.9	28
Pinot Grigio Villa Molino - <i>Italy, 2020</i>	8.5	12.5	31
Beyond The River Chardonnay - <i>Australia, 2021</i>	8	12	30
Picpoul de Pinet Piquante - <i>France, 2021</i>	10.5	13.9	40
Turtle Bay Sauvignon Blanc - <i>New Zealand, 2021</i>	11	16	48

RED WINE

	175	250	BTL
Roos Estate Shiraz - <i>South Africa, 2020</i>	8.5	12.5	31
Pecking Order Merlot - <i>South Africa, 2021</i>	7.5	9.9	28
Oyster Catcher Pinot Noir - <i>Chile, 2021</i>	8	12	30
Réserve St Marc Cabernet Sauvignon - <i>France, 2020</i>	8.5	12.5	31
Blue Horn Malbec - <i>Argentina, 2021</i>	10.5	13.9	40
Rioja Señorial Crianza - <i>Spain, 2018</i>			45

ROSÉ WINE

	175	250	BTL
Pecking Order Pinotage Rosé - <i>South Africa, 2021</i>	7.5	9.9	28
Pinot Grigio Rosé Villa Molino - <i>Italy, 2023</i>	7.1	9.6	27
La Baume Languedoc Rosé - <i>France, 2021</i>	10.5	14.5	39

BUBBLES

	125	BTL
Prosecco Magnifico	8	38
Rose Prosecco Magnifico	8	38
Veuve Clicquot Yellow Label Brut		90

PINT

8
7.8
8.5
8.5
8.4
7.9

CLASSIC MEETS SIGNATURE COCKTAILS

Lychee & Rose 12
 Hendrick's Gin, Kwai Feh Lychee, Rose Syrup, Lime & Apple Juice

Bitter Kiss 13
 Jameson Whiskey, Aperol, Gomme Syrup, Raspberries, Lemon & Grapefruit Juice

Basil Smash 13
 Bombay Sapphire Gin, Basil, Lemon, Gomme Syrup, Light Tonic

Mango Daiquiri 12
 White Rum, Mango Purée, Gomme Syrup, Lime

Passion Fruit Mojito 13
 Dead Man's Fingers Passion Fruit Rum, Passion Fruit Purée, Lime, Mint, Gomme Syrup, Soda

Cucumber & Elderflower Fizz 13
 Bombay Sapphire Citron Pressé, St-Germain Elderflower Liqueur, Prosecco, Lime, Soda, Cucumber

Cotton Pink 13
 42 Below Vodka, Chambord, Apple Juice, Lemon, Raspberry Purée & Syrup

MON - FRI 4-7pm
2 FOR 1 COCKTAILS

**Must be the same*

MOCKTAILS

Sweet Passion 8
 Orange & Pineapple Juice, Passion Fruit & Grenadine Syrup

Refreshing Elderflower 8
 Elderflower Syrup, Lime Juice, Tonic

Sparkling Apple 8
 Apple Juice, Mint, Lime, Soda Water

Tavern Colada 8
 Pineapple Juice, Coconut, Vanilla Syrup, Passion Fruit Purée, Lemon

Ultimate Bloody Mary 8
 Big Tom Tomato Juice, Worcestershire Sauce, Lime

SOFT DRINKS

Lemonaid+ 6
 Blood Orange / Ginger / Lime / Passion Fruit

J2O 5.5
 Orange & Passion / Apple & Mango / Apple & Raspberry

Big Tom 5
 Spiced Tomato Juice

COFFEE / TEA

Cappuccino 3.5
 Latte 3.5
 Espresso 3
 Hot Chocolate 3.7
 Selection of Teas (*Please Ask Your Servers*) 3.5