

Small Plates

9.75ea / 4 For 35



Chunky Sausage Rolls

Red Onion Chutney

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

Tempura King Prawn

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

Chicken Milanese 22.5

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

Fish & Chips 20

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 19.5

- British Beef, Lettuce, Tomato, Pickled Gherkin, Crispy Onions, Caramelized Red Onion Chutney
- Panko Chicken, Lettuce, Tomato, Pickled Gherkin, Sweet Chilli Sauce
- Moving Mountains Meat Free, Lettuce, Tomato, Pickled Gherkin American Mustard (v)

Add On: Cheese / Back Bacon £1.2

Woodland Mushroom Risotto (GF / V) 19

Truffle Oil, 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

Mussels 20

Creamy White Wine, Garlic & Shallot Sauce, Fries & Garlic Bread

Beef Cheeks (GF) 24.5

Slow Braised Beef Cheeks, Potato Fondant, Honey Glazed & Chive Carrots, Geen 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

Authentic Jollof Rice 7

Spicy Nigerian Style

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 service.