

Nibbles

Vegetable crisps chive sour cream [gf] [v]	£4.50	Tortilla chips chive sour cream [gf] [v]	£4.50	Warm breads balsamic + olive oil [df] [v] [vg]	£5.95
Piri piri houmous warm pitta bread [vg] [v]	£6.50	Marinated olives [df] [gf] [vg] [v]	£5.25	Cajun spiced halloumi ranch sauce [v]	£6.50

First things first...

Seasonal soup of the day [df] [gf] [vg on request] [v]	£7.95	Thai style fishcake chilli, lime, pineapple salsa, sweet chilli, coriander oil	£8.95	Plant based meatball marinara roasted san Marzano tomato and basil sauce, toasted ciabatta [df] [vg] [v]	£8.50
Salt and pepper chicken wings sweet and sour sauce [df]	£8.95	Fritto Portofino crispy fried tiger prawns and calamari, spicy garlic mayonnaise, lemon and parsley salad [df]	£9.25	Caprese salad heirloom tomato and buffalo mozzarella salad, fresh basil pesto, sea salt and cracked black pepper [gf] [v]	£8.50
Marinated beetroot salad grilled goats cheese, candied walnuts, balsamic syrup, micro basil [v] [gf]	£8.95	Slow cooked pork belly crispy black pudding with fresh apple and watercress salad, wholegrain mustard [df]	£8.95		

Signature

Roast topside of beef roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£19.00	Sticky Korean tofu toasted sesame, chilli and spring onion, steamed rice, tenderstem broccoli [df] [vg] [v]	£15.95
Nutless roast roast pumpkin, sunflower seeds, mushrooms flavoured with herbs, vegetables and potatoes [df] [vg] [v]	£16.00	Tiger prawn and crab linguini seared tiger prawn and white crab with white wine, garlic, lemon and soft herbs	£27.95
Crispy beer battered fish triple cooked chips, mushy peas, tartare sauce	£19.00	Chicken, pancetta and chestnut mushroom pie creamed mashed potato, steamed green vegetables [v]	£19.50
Crispy chilli chicken soy glazed noodles, stir fried vegetables, chilli and lime [df] [vg] [v]	£18.95	Flame grilled double beef burger cured streaky bacon, cheddar, tomato, baby gem, red onion, burger sauce, French fries, coleslaw	£18.95

Sides

Triple cooked chips [df] [gf] [vg] [v]	£4.95
Salt ‘n’ pepper hash browns sweet chilli dip	£4.95
French fries [vg]	£4.50
White truffle + parmesan fries [gf]	£6.50
Tenderstem broccoli soy + sesame [df] [vg] [v]	£5.50
Onion rings [df] [vg] [v]	£4.95
House salad dill vinaigrette [gf] [vg] [v]	£4.25

Indulgence

Plant based lemon meringue pie raspberry sorbet and fresh raspberries [vg]	£9.25	Sticky biscoffy pudding butterscotch sauce, vanilla ice cream [v]	£8.95	Gianduja shortbread butter crumble gianduja chocolate cream, chopped almonds and hazelnuts, pistachio ice cream	£9.50
Chef Dan’s famous double chocolate brookie warm brownie and cookie dough studded with white chocolate, vanilla bean ice cream, fresh strawberry [v]	£9.25	Brown sugar and tonka bean tart salted caramel ice cream [v]	£8.95	Selection of British cheese Welsh cheddar, Yorkshire blue, brie, apple chutney, savoury biscuits selection, grapes, celery [v]	£13.95

Monday — Saturday from 11.00 am — 5.30 pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Allergens

Scan the QR code if you wish to view specific dish allergen information



Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes due to the chance of cross contamination. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian