

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] [vg] [v] £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 £7.95 [df] [gf] [vg on request] [v]	Crispy mackerel fish finger £9.25 buttered asparagus and samphire, sauce gribiche
Goats cheese pannacotta £8.95 marinated beetroot, candied walnuts, pomegranate molasses, watercress, fresh apple salad [v] [gf]	Plant based hoisin duck bao bun £8.50 shredded shitake mushroom with hoisin sauce, cucumber, spring onion [df] [vg] [v]
Fried buttermilk chicken £8.95 Vietnamese salad, toasted peanuts, satay sauce	Prosciutto di Parma £8.95 whipped ricotta with white truffle, balsamic shallots, fresh basil, grilled focaccia
Thai style fishcakes £8.95 chilli, lime, pineapple salsa, sweet chilli, coriander oil	Caprese salad £8.55 heirloom tomato and buffalo mozzarella salad, fresh basil pesto, sea salt and cracked black pepper [gf] [v]

Signature

Roast lamb rump £27.50 Pommes Anna potato, Mediterranean vegetables, aubergine caviar, roasted red pepper, basil pesto [gf]	Roast cod loin £31.50 saffron and leek mashed potato, kale, cockle popcorn, lemon, caper and parsley
Sticky Korean tofu £15.95 toasted sesame, chilli and spring onion, steamed rice, tenderstem broccoli [df] [vg] [v]	Slow cooked shin of English beef £22.95 creamed potato, kale, honey roasted root vegetables, red wine jus [gf]

Grill.....

28 day aged 8oz ribeye £32.95 slow roast tomatoes, grilled field mushrooms, French fries, onion rings	28 day aged 8oz sirloin £32.95 slow roast tomatoes, grilled field mushrooms, French fries, onion rings
Flame grilled double beef burger £18.95 cured streaky bacon, cheddar, tomato, baby gem, red onion, burger sauce, French fries, coleslaw	Grilled gammon steak £21.00 triple cooked chips, garden peas, fried egg, charred pineapple [gf]
Peppercorn [gf] £2.95	Dianne [gf] £2.95
Blue cheese [gf] £2.95	

Comfort

Salt 'n' pepper chicken burger £18.95 cheddar, tomato, baby gem, red onion, sriracha mayonnaise, French fries, coleslaw	Crispy chilli chicken £18.95 soy glazed noodles, stir fried vegetables, chilli and lime
Aubergine Parmigiana £15.95 herb crusted fried aubergine, roast San Marzano tomato sauce, spaghetti with olive oil [vg] [v]	Crispy beer battered fish £19.00 triple cooked chips, mushy peas, tartare sauce
Malaysian style chicken curry £19.50 roast chicken breast, bok choy, steamed rice, Malaysian curry sauce with coconut milk [gf]	Chicken Caesar salad £16.95 baby gem, bacon lardons, herb roast croutons, shaved parmesan, Caesar dressing -OR- Sliced steak £25.00 -OR- Crispy tofu £15.95 -OR- Grilled salmon fillet £21.00

Indulgence

Sticky biscoffy pudding £9.25 butterscotch sauce, vanilla ice cream [v]	White chocolate and raspberry cheesecake lollipop £8.95 fresh raspberries
Rhubarb & custard £8.95 poached rhubarb and vanilla custard with ginger nut crumble [v] [vg on request]	Salted caramel cremeux £8.95 sour cherry gel, fresh blueberries, cherry ice cream
Chef Dan's famous double chocolate brookie £9.25 warm brownie and cookie dough studded with white chocolate, vanilla bean ice cream, fresh strawberry [v]	Selection of British cheeses £13.95 Welsh Cheddar, Yorkshire blue, brie, apple chutney, savoury biscuits selection, grapes, celery [v]

Sides

Triple cooked chips [df] [gf] [vg] [v] £4.95	Salt 'n' pepper hash browns sweet chilli dip £4.95
French fries [vg] £4.95	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	

Allergens

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



Sunday - Thursday from 5.30 pm - 9.00 pm | Friday & Saturday from 5.30 pm - 9.30 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

We do ask that you inform your server of any allergies prior to placing your order, as not all ingredients can be listed.

Please be aware we cannot guarantee the total absence of allergens in our dishes and our food is prepared in a kitchen where, despite our best efforts, cross-contamination can occur.

Please note - We use wheat (gluten) in our kitchen. Although a dish marked as gluten free on the menu does not contain gluten as an ingredient, we cannot guarantee it is suitable for people with coeliac disease.

Detailed allergen information is available on request. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian