

Kitchen opening times:
Tue to Thu 16h - 22h
Fri and Sat 12h - 22h
Sun 12h - 20h



STARTERS

Choose any 3 for just £24

Crispy salt and pepper squid served with chilli mayonnaise (gif)	9.75
Honey seared halloumi, Romesco sauce, toasted almonds and olive oil (v)(gif)	9.5
Nachos with sour cream, salsa, guacamole and jalapeños (v)(gif)	9.5
Chicken wings with your choice of BBQ or Franks RedHot sauce (gif)	9
Mozzarella, tomato, artichoke & basil salad with pesto (v)(gif)	9.5
Smoked mackerel pâté with beetroot and heritage carrot slaw	9

TO SHARE

Dishes serve 2 to 3 people

Nachos with sour cream, salsa, guacamole and jalapeños (v)(gif)	14
Whole Baked Camembert with rosemary and garlic	14.5

MAINS

Grilled beef burger with cheese in a bun loaded with burger sauce, lettuce, tomato, pickle, and chips <i>Add smoked bacon for 1</i>	15
Korean chicken burger with kimchi, gem lettuce, mustard and jalapenos in a bun, chips	15.5
'Moving Mountains' vegan burger, topped with vegan Gouda in a loaded bun with chips (pb)	15.5
Battered haddock and chips with garden peas and tartare sauce (gif)	15
8oz bavette steak with garlic & herb butter and chips (gif)	18
Great Berwick Longhorn beef & stilton pie with mash, gravy and peas	15
Pan fried chicken supreme on chorizo, pepper & white bean ragu with tender stem broccoli	16.5
Salmon and prawn fishcakes with lemon mayonnaise, tomato and mixed leaves	17
Open chicken kebab: flat bread topped with harissa marinated chicken, slaw, salad and aioli	14
Miso roasted mushroom & spring vegetable kebab with slaw, aioli, pomegranate, and flat bread	14.5
Dressed salad of tender stem broccoli, avocado, pink grapefruit, kale, chickpeas, red cabbage and pomegranate seeds (pb)(gif) - <i>Add chicken supreme for 4</i>	14

Check reverse for snacks, sides and pudding

v (vegetarian) pb (plant based) gif (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to you bill.

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SNACKS & SIDES

Chips (pb)(gif)	3.75
Dirty chips: topped with gravy, melted cheese and jalapeños (v)	5.5
Nocellara olives (pb)(gif)	4
Frickles with Sriracha aioli (pb)(gif)	5
House salad with maple and mustard dressing (pb)(gif)	4.5
Pan fried broccoli with toasted almonds and olive oil (pb)(gif)	4.5

PUDDING

Sticky Toffee pudding with vanilla ice cream and toffee sauce (v)(gif)	6.75
Baked blueberry & sour cream cheesecake with blueberry compote (v)	7.5
Chocolate brownie with raspberry ice cream and vanilla cream (v)(gif)	7.5
Plant Based New York style cheesecake with mango sorbet (pb)(gif)	6.5
Raspberry and frangipane tart with raspberry coulis and ice cream (pb)(gif)	7.5
Profiteroles with chocolate sauce (v)	8.25
3 Scoops of your choice of our ice creams (v)(gif) and sorbets (pb)(gif)	5.5

SUNDAY ROAST – served every Sunday from 12pm

Served with garlic & rosemary roasted potatoes, lemon and parsley roasted carrots, broccoli and roasted hispi cabbage with thyme & parsley, Yorkshire pudding and rich, red wine gravy.

Roast 28-day aged sirloin of beef	19.5
Half a roast chicken with sage & onion stuffing	19.5
Roast pork belly	18
Mushroom and cashew nut Wellington (pb)	17
EXTRAS	
Cauliflower cheese (v)	5
Sage & onion stuffing (v)	3.5
Extra Yorkshire pudding (v)	1

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