



## APPETISERS

Olives **GF V VE** 5.50  
Sicilian green olives

Wild Mushroom Arancini **VO** 7.50  
Grated parmesan

Edamame Beans **GF V VE** 5.50  
Soy sauce, chilli, sesame seeds

Pork Crackling **GF** 6.50  
Apple sauce

## SMALL PLATES

Calamari **GF** 11.00  
Lightly coated squid, aioli, lemon

Cured Salmon **GF** 12.00  
Candy beetroot,  
horseradish cream, dill oil

Heritage Tomato & Feta **V GF** 10.00/18.00  
Shallots, fresh basil, toasted pine nuts,  
sherry vinaigrette, chicory

Honey Glazed Sticky  
Pork Bites **GF** 11.50  
Fresh chillies

Ravioli **V** 9/16  
Butternut squash ravioli, alfredo sauce

Pan Fried Scallops **GF** 13.50  
Garlic butter, pea purée,  
pancetta crumb

Yakitori Duck & Orange Salad 12/20  
Crispy rice noodles

Gambas Pil Pil **GFO** 12.50  
Tiger prawns,  
chorizo, bread

## SHARING PLATTERS

Meze Sharing Platter **V GFO VEO** 18.50  
Sweet potato falafel, dolmades, hummus, green olives, baba ganoush,  
confit garlic, zucchini frites, flatbread, chilli jam

Thai Sharing Platter 22.50  
Tempura king prawns, sticky pork bites, satay chicken,  
spring rolls, sweet chilli sauce, satay sauce

## MAINS

Harissa Chicken Skewer 21.00  
Chicken & halloumi skewer, tzatziki,  
jasmine & wild rice,  
Greek salad, flatbread

The Grill Cheeseburger **GFO** 18.00  
Streaky bacon, American cheese,  
burger sauce, gherkin, sauteed onion,  
lettuce, tomato, fries

Thai Red Curry **GF V VE** 14.50  
Baby sweetcorn, French beans, peppers,  
jasmine & wild rice  
add chargrilled chicken breast **GF** +8.00  
add tiger prawns **GF** +8.00  
add both **GF** +8.00

Korean Lamb Cutlets **GF** 29.00  
Gochujang spiced, red pepper purée,  
pak choi, jasmine rice

Pan Fried Cod Fillet 24.00  
Chorizo, mussels, clams,  
spinach & parsley sauce

Fish & Chips **GF** 19.00  
Tartar sauce

Chargrilled Chicken Caesar **GF** 17.00  
Smoked bacon, baby gem, croutons,  
parmesan, Caesar dressing  
add anchovies +1.00

Baby Back Ribs 22.00  
Low & slow BBQ rack of ribs, fries,  
summer slaw

Moules Marinière **GFO** 21.00  
Cornish rope-grown mussels, garlic,  
white wine & cream sauce, fries  
add side of rustic bread **GFO** +2.50

Poke Bowl **GF V VE** 14.00  
Edamame beans, japonica rice, kimchi,  
radish, cucumber, carrot  
add chargrilled chicken breast **GF** +8.00  
add salmon **GF** +10.00  
add feta **GF V** +6.50

Vegan Burger **V VE GFO** 17.00  
Sun blushed tomato pesto, gherkin,  
sauteed onion, lettuce, tomato, fries

Specials  
Please see today's boards

28 Day Aged 10oz Rib-Eye **GFO** 29.00

West Country beef, salad, fries  
add sauce - peppercorn **GF or** blue cheese **GF V or** Madeira jus **GF** +3.00

28 Day Aged 8oz Fillet Steak **GFO** 33.00

## PIZZA

Margherita **V GFO VEO** 14.00  
Buffalo mozzarella, tomato,  
fresh basil

Lyon **V GFO** 15.50  
Goat's cheese, asparagus,  
caramelised onion

New Orleans **GFO** 16.00  
Sirloin steak, blue Stilton, wild mushroom,

Hawaii **GFO** 16.00  
Ham, pineapple, wild mushroom

London 15.50  
Pepperoni, chorizo,  
smoky bacon, chicken, BBQ sauce

Beijing 17.00  
Duck, spring onion,  
cucumber, hoisin

Rome **GFO** 16.00  
'Nduja, spicy sausage, red peppers,  
fresh chillies, red onion

Valencia **GFO** 16.00  
Tuna, black olives,  
anchovies, red onion

add extras - veg +1.50, meat +2.00

## SIDES

Fries **GF V VE** 5.50

Aspen Fries **GF** 6.75  
Truffle oil, parmesan, truffle mayo

Sweet Potato Fries **GF V VE** 6.00

Zucchini Frites **GF V VE** 5.50  
Sriracha mayo

Rustic Bread Board **V VE GFO** 5.50  
Olive oil, balsamic

Parmentier Potatoes **GF V VEO** 6.00  
Rosemary, garlic

Charred Tenderstem Broccoli **GF V VE** 6.50  
Soy sauce, sesame seeds

Mixed Leaf & Herb Salad **GF V VE** 5.50  
French dressing

Pickled Walnut & Stilton Salad **V** 6.00

• Mashed Potato **GF V** 5.00



Scan QR code for  
allergen information

Our menu descriptions do not list all ingredients or allergens. If you are at all concerned about allergens, please ask any member of staff. All food is freshly prepared, subsequently orders may take longer during busy periods.

**GF** = gluten free **V** = vegetarian **VE** = vegan  
**GFO** = gluten free option available  
**VO** = vegetarian option available  
**VEO** = vegan option available