

# A LA CARTE

Kitchen until 10pm

## SHARING PLATTERS

### Charcuterie Board

16.5

A platter of coppa ham, salami Milano, chorizo, pickled vegetables & savoury seeded crackers

### Cheese Board

15.5

A platter of Shropshire blue, red leicester, brie, mango chutney, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons & savoury seeded crackers

## NIBBLES

**Arancini 8 / Olives 4 / Croquettes** of seasoned chicken **8** / **Kibbeh** Lebanese beef croquettes **8** / **Cheese Fondue Croquettes (v) 8**

## LARGE PLATES

### Picanha Steak (11.5 oz)

26.5

Herb-crusted bone & beef marrow, salad, chimichurri and skin-on fries

Upgrade to halloumi fries **2** or sweet potato fries **1**

### Lamb Shank with Rosemary & Curry Rice

23

Served with cucumber, gravy, chili & garlic sauce

### Smoky Barbecue Ribs (Half rack/Full rack)

14.5/18.9

Pork ribs in barbecue glaze with coleslaw, pink onions, served with skin-on fries

### Summer Chicken Salad

16

Mixed leaves, broad beans, peas, house & caesar dressings

### Super Halloumi Salad

14.8

Mixed leaves, avocado, quinoa, beetroot hummus & balsamic dressing

### Whole Seabass

16.8

Served with broccoli, fresh orange & a seafood dressing

### Rainbow Medley Vegetable Tart

18

Butternut squash, green beans, broccoli, bell peppers, mushrooms, baby potatoes, finished with balsamic dressing

## SMALL PLATES

### Chicken Wings (Half portion/Full portion)

8.5/14

BBQ sauce/Frank's hot sauce/Peanut & Strawberry

**Crispy Szechuan Popcorn Squid** with Asian chili sauce

8

### Pulled beef Mac and Cheese (vo)

8.5

**Duo of Tacos** Steak/pork/jackfruit

9

**Stuffed Bone Marrow** Tender barbecue beef marrow with pink onions & aged cheddar sauce

8.5

**Harissa Lamb Kebab** with hummus, cucumber & pickled onions

11.5

**Burrata Salad** with heritage tomatoes, parsley cress, chili & herb breadcrumbs

8.5

**Asparagus** with crispy poached eggs & shaved parmesan

8

**Waffle-Fry Nachos** with guac, sour cream & jalapeños

8.5

## ON THE SIDE

**Dauphinoise Chips** with special mayo (v)

6

**Tarragon-buttered Broccoli & Green Beans (v)**

6.5

**Sweet Potato Fries (vg)**

6

**Halloumi Fries** in a panko breadcrumb, w/chipotle mayo

6.5

**Mixed Salad (vg)** with mustard dressing

4.5

## BURGERS

A delicious, messy burger served in a brioche bun with skin-on fries  
**Upgrade?** sweet potato fries **1** or halloumi fries **2**

**Extra Toppings** Pickled Jalapeños **1** / Fried Egg **1.5** / Smoked Streaky Bacon **2** / Cheddar **1** / Blue Cheese **1.5**

### Vegan Cheeseburger (vg)

16.5

Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo in a poppy seed bun

### Aged Rump of Beef Burger

16.5

6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce

### Spicy Cajun Chicken Burger

16

Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce

### Grilled Halloumi Burger (v)

16

Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus

## DESSERTS

All at **8**

**Sticky Toffee Pudding** served warm with caramel sauce and vanilla ice cream

**Whipped Cheesecake** ask your server for today's flavour

**Crumble** of nectarine and peach, served with almond topping and custard

**Belgian Waffles** with banana & strawberry ice creams

Please inform a member of our team of any allergy or dietary requirements. A discretionary service charge of 12.5% is added to your bill.  
If for any reason our service doesn't meet your expectations, speak to the manager and we will be happy to address any concerns  
Friday's bottomless options are only available as an upgrade to a main dish