

A LA CARTE

Kitchen until 10pm

SHARING NIBBLES

Charcuterie

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

SNACKS All at 8

Arancini of butternut squash, mozzarella and sage

Croquettes of seasoned chicken

Kibbeh Lebanese beef croquettes

Cheese Fondue Croquettes (v)

Chipolatas with a Worcestershire sauce glaze

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 Hotpot 18.5

Served with a delicious medley of Winter vegetables

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

Peri-Peri Half Chicken 19

Served with mixed salad and skin-on fries

Poached Salmon 16.5

Braised chicory, Jersey royals, green beans, cherry vine tomatoes & hollandaise

Pork Loin Stuffed with Pistachio & Apricot 18

served with colcannon mash, caramelised apple & a mustard sauce

Roasted Shallot Tart Tatin 18

With tenderstem broccoli, sunblushed tomatoes, mushrooms, Jersey royals, and balsamic dressing

SMALL PLATES

Chicken Wings (Half portion/Full portion) 8.5/14

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

Pulled beef Mac and Cheese (vo) 8.5

Duo of Tacos Steak/pork/jackfruit 9

Stuffed Bone Marrow Tender pulled beef, marrow 8.5

with onions & a cheddar sauce

Harissa Lamb Kebab with coriander hummus, cucumber & flatbread 11.5

Breaded Brie Bites 8

Octopus, Chorizo and Roasted Red Peppers 8.5

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

Skin-on Fries 5

Halloumi Fries in a panko breadcrumb, w/chipotle mayo 6.5

Colcannon Mashed Potatoes 5.5

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**

Turkey Burger 16

A succulent, herb-crusted turkey fillet topped with cheddar, lettuce, onion, tomato, relish & cranberry mayo, crowned with pigs in blankets

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

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.

Friday's bottomless options are only available as an upgrade to a main dish

The FSA are advising people who have a peanut allergy to avoid consuming foods that contain or may contain mustard ingredients