

GRAZING & SHARING



Bosciala Green Olives <small>ve</small>	5.25
Chilli & Lime Roasted Nuts <small>v</small>	4.75
Nachos <small>v</small> Hand fried tortilla nachos, three bean chilli, melted Barber Cheddar cheese, sour cream, guacamole	12.75
Baked Onion Sourdough Loaf <small>v</small> Melted garlic butter, Maldon sea salt	7.75

FLATBREADS

12" flatbread, brushed with garlic & parsley butter, baked and sliced	
Prosciutto, English Burrata & Truffle Oil Maldon sea salt, rocket	12.50
Flat Iron Steak Caramelised onions, rocket	15.00
Nduja & Pulled Chicken Buttered wilted spinach, honey, toasted seeds	13.50
Whipped Feta <small>v</small> Sun blushed tomato tapenade, Bosciala green olives, olive oil, rocket <small>*ve - swap to plant-based feta</small>	13.00

SMALL PLATES

3 FOR £20 / 6 FOR £35

Tempura Padron Peppers <small>ve</small> Maldon sea salt, smoky chipotle mayonnaise	7.75
Duck Croquettes Smoky chipotle mayonnaise	7.75
Halloumi Chips Nduja mayonnaise <small>*v - swap to confit garlic mayonnaise</small>	8.25
English Burrata <small>v</small> Smashed pistachio, pomegranate seeds, olive oil, toasted onion sourdough	9.25
Gochujang Marinated Chicken Skewers Toasted sesame, shredded spring onion & cucumber	8.25
Mini Old Spot Sausages Balsamic & Maldon sea salt glaze, chilli infused honey	7.25
Hand Battered Calamari Lime, confit garlic mayonnaise	8.75
Bobble Prawns Crispy batter, chilli jam	9.25
Popcorn Oyster Mushrooms <small>ve</small> Sweet soy & sesame glaze, crispy kale	7.75

MAIN PLATES

Hand Battered Fish & Chips Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, caramelised lemon	16.50	Gochujang Chicken Skewer Toasted sesame, shredded spring onion & cucumber, charred tenderstem & Pak choi, brown rice, coriander <small>*ve - swap to crispy oyster mushrooms</small>	16.50
Oyster Mushroom, Smoked Bacon & Spinach Rigatoni Cream sauce, Parmesan	13.00	Kale & Walnut Gnocchi <small>v</small> Baby spinach, crème fraiche, sun blushed tomatoes	15.50
Watermelon & Feta Salad <small>v</small> Cucumber, pomegranate seeds, balsamic reduction <small>*ve - swap to plant-based feta</small>	13.00	British Crab Linguini Creamy tomato sauce, baby spinach, red chilli, Parmesan	16.75
+ Halloumi <small>v</small> 4.00, + Chicken breast 4.00		Flat Iron Steak & Frites 6oz flat iron steak, garlic & parsley butter, Maldon sea salted fries, rocket	15.00
Beyond Burger <small>ve</small> Seeded Eden bun, smashed avocado, plant-based feta, cucumber ribbons, shredded gem lettuce, Maldon sea salted fries	15.50	+ Peppercorn sauce <small>v</small> 1.75	
6oz British Cheeseburger Brioche bun, Emmental, smoky chipotle mayonnaise, shredded gem lettuce, alfalfa sprouts, Maldon sea salted fries	16.25	Buttermilk Chicken Schnitzel Garlic & parsley butter, prosciutto crisp, Maldon sea salted fries, caramelised lemon, rocket	15.75
+ Smoked streaky maple bacon 1.75		Pan Seared Cod Sun blushed tomato tapenade, Bosciala green olives, lilliput capers, parsley, roasted baby potatoes, buttered wilted spinach	16.50
Crispy Buttermilk Chicken Burger Marinated chicken thigh, brioche bun, cucumber ribbons, shredded gem lettuce, chilli jam, Maldon sea salted fries	16.00		

CIABATTAS

SERVED MON - SAT UNTIL 5PM

Choose from ciabatta, served warm and buttered with garlic & parsley butter or malted bloomer bread. Served with a mug of Maldon sea salted fries

AHT v	9.50
Smashed avocado, halloumi slices, sun blushed tomato tapenade, shredded gem lettuce	
Chicken & Avocado	10.00
Crispy buttermilk chicken thigh, shredded gem lettuce, mayonnaise	
Flat Iron Steak & Mustard	10.00
Flat iron steak, English mustard & parsley mayonnaise, rocket	
Cod Goujon	9.50
Atlantic cod goujons in herb batter, shredded gem lettuce, tartare sauce	
Oyster Mushroom ve	9.00
Crispy oyster mushrooms, plant-based feta, baby spinach	

SIDES

Triple-Cooked Chips ve	4.25
Maldon Sea Salted Fries ve	4.25
Tenderstem Broccoli, Kale & Green Beans ve	4.00
Truffle & Parmesan Fries v	4.25
Nduja Mayo & Parmesan Fries	4.45

BRUNCH & SUNDAY ROASTS AVAILABLE

SEE REVERSE

DESSERTS

Donut Tower

Glazed ring donuts with caramel & chocolate dipping sauce

3 FOR £7 / 6 FOR £9.50

Choose from:

Salted caramel filled, milk chocolate glaze, hazelnut pieces

Strawberry jam filled, strawberry pink glaze, marzipan pieces, pink sugar

Strawberry jam filled, white chocolate glaze, dark chocolate drizzle, freeze dried strawberry pieces

Warm Chocolate Brownie

Clotted cream ice cream, chocolate sauce

Sicilian Lemon Cheesecake

Sponge pieces, whipped cream, freeze dried raspberries

Strawberry Mess

Strawberry fruit purée, clotted cream ice cream, whipped cream, meringue, strawberries

Chocolate Peanut Butter Stack

Caramel and chocolate sauce, whipped cream

Caramelised Banana Waffle

Maple syrup, vegan ice cream

Luxury Ice Cream

All served with chocolate wafer crumb

Choose 3 scoops from:

Clotted cream | Caramelised biscuit | Berry cherry | Arabica coffee

Trio of Puds

Mini strawberry mess, mini caramelised banana waffle, warm chocolate brownie chunks, clotted cream ice cream

Coffee & Cream

Ice cream & coffee - The perfect combo!

Choose a scoop of:

Clotted cream | Caramelised biscuit | Berry cherry | Arabica coffee

Scan
to Order



BRUNCH

Toasties

Choose from:

- Wiltshire ham and Barber Cheddar cheese
- Barber Cheddar cheese and Marmite v

Sourdough Toasts

Choose your topping for your toasted sourdough

Perfect with a poached egg +1.50

Choose from:

- Oyster mushroom, truffle oil and rocket ve
- Maple glazed smoked streaky bacon and scrambled eggs
- Smashed avocado, sesame seeds, chilli jam ve

English Muffin

Choose from:

- Florentine** v - Baby spinach, poached eggs, hollandaise, cress
- Benedict** - Smoked streaky bacon, poached eggs, hollandaise, cress

Baked Eggs v

Baked eggs with red pepper, chickpeas, baby spinach & tomato ragu, smoked paprika, parsley with toasted sourdough

Vegan? Swap your eggs for avocado +2.00

+ Halloumi v 4.00, + Oyster mushrooms ve 4.00

Full English

Smoked streaky bacon, Old Spot sausage, fried egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted sourdough, butter

8.00

Veggie Full English v

Plant-based sausages, fried egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted sourdough, butter

13.00

9.00

Halloumi Breakfast v

Halloumi, poached egg, avocado & corn salsa, potato hash brown, hollandaise, toasted seven seeds, toasted sourdough, butter

13.00

Buttermilk Pancakes

Five buttermilk pancakes stacked up and finished with your choice of topping:

8.00

Choose from:

- Maple glazed smoked streaky bacon, toasted pecans, butter
- Honey yoghurt, forest berries, blueberry compote, honey v

9.50

BRUNCH COCKTAILS

9.50

Flat White Martini

Absolut vodka, Baileys, espresso

10.75

Mimosa

Prosecco, orange juice

8.95

Bloody Mary

Classic - Absolut vodka, tomato juice, Worcestershire sauce, Tabasco, Sriracha

9.25

Red Snapper - Bombay Sapphire gin, tomato juice, Worcestershire sauce, Tabasco, Sriracha

Bloody Maria - Olmecca Reposado tequila, tomato juice, Worcestershire sauce, Tabasco, Sriracha

SERVED SUNDAYS ONLY

SUNDAY ROASTS

Our Sunday roasts are all freshly prepared and served with roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

Topside Beef

19.00

½ Roast Chicken

17.00

Sweet Potato & Chestnut v

15.00

*ve - served without Yorkshire pudding

SUNDAY SIDES

Cauliflower Cheese v 3.75 Sage & Onion Stuffing ve 1.75

Pigs in Blankets 3.25 Extra Yorkshire v 1.75

FOR ALLERGEN & NUTRITIONAL INFO



(v) Suitable for vegetarians. (ve) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.