FOR THE TABLE

Sea salted nuts, oven roasted peanuts, cashews & 4.75 & almonds Ve

Lemon & thyme marinated Bosciala olives Ve 4.75

SHARERS

Honey, pecan & thyme baked Camembert, to asted $$\tt 14.00$$ non-gluten bread ${\tt V}$

CHOOSE 4 FOR 27

Available individually as a starter

Halloumi fries, sweet chilli jam V

Caramelised shallot hummus, crispy beer onions, olive oil, toasted non-gluten bread Ve

Whipped feta, Roquito honey, toasted seeds V

8.25

Crispy oyster mushrooms, sweet chilli jam Ve 8.25
Truffle king prawns, truffle & confit garlic butter 8.25
Crispy buttermilk chicken thighs, honey glaze, 8.25
BBQ sauce, crispy beer onions

STARTERS

non-gluten bread

Tomato & five-bean spiced soup, Barber's Cheddar cheese & garlic toasted non-gluten bread, olive oil V/Vea

Whipped Rosary goat's cheese, pickled beetroot, dill, micro herbs, pomegranate, beetroot olive oil V

King prawn & avocado cocktail, Bloody Mary sauce, cucumber, cherry tomato, shredded gem, toasted

Smoked salmon tartare, lemon zest, lilliput capers & 12.50 dill, celeriac & grain mustard remoulade, lemon & parsley crème fraîche

SIDES

Buttered tenderstem broccoli & cavolo nero Ve 5.00 Koffmann's thick cut chips Ve 5.00 Truffle & Parmesan fries V 5.75 Rainbow 'slaw Ve 5.00



Receive exclusive events, offers, our latest news and a special treat on your birthday!

Ask our team for more details



MAINS

Slow-roasted lamb shepherd's pie, creamy mash, buttered tenderstem broccoli

Market fish, buttered new potatoes, buttered baby spinach & kale, lobster bisque, lemon

- Ask our team for today's catch

Crispy buttermilk chicken burger, BBQ spiced 16.75 buttermilk chicken thigh, non-gluten bun, chipotle mayo, rainbow 'slaw, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips

Slow-cooked beef rib, rich red wine jus, creamy mash, 23.00 buttered tenderstem broccoli, crispy beer onions

10oz ribeye steak, grass-fed, 28-day matured steak, confit garlic butter, Koffmann's thick cut chips, rocket & Parmesan salad

Add a sauce: béarnaise V, peppercorn V or Stilton & mushroom V+2.50 Add grilled king prawns +5.00

Steak frites, 6oz flat iron steak, grass-fed, 28-day matured, confit garlic butter, skin-on fries, rocket & Parmesan salad

Plant-based burger, non-gluten bun, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips V

CLASSICS

Gammon sirloin, maple roasted pineapple, crispy fried 17.50 free-range egg, Koffmann's thick cut chips

6oz Wagyu burger, non-gluten bun, sticky onions, 18.00 Barber's Cheddar cheese, smoky mayo, baby gem lettuce, pink pickled onions, Koffmann's thick cut chips *Add smoked streaky bacon* +1.75

DESSERTS

Blood orange sorbet Ve

Sticky toffee pudding, caramelised pecans, honeycomb 8.25 ice cream V

Chocolate cheesecake sphere, dark chocolate sphere, 9.25 salted caramel cheesecake, hot salted caramel for pouring V

Hazelnut crème brûlée, toasted hazelnuts, torched sugar V 8.25

Chocolate brownie, warm Belgian chocolate sauce, clotted cream ice cream V

Indulgent ice cream - choose three scoops from: 7.75 honeycomb, clotted cream, strawberry, or chocolate V/Vea

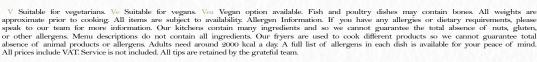
Cocktail & mini dessert - Choose from: pornstar 12.00 martini, espresso martini or Chambord royale & choose from: salted caramel chocolate brownie V, hazelnut crème brûlée V

Coffee & mini dessert - choose from: salted caramel chocolate brownie V, hazelnut crème brûlée V

FOR ALLERGEN & NUTRITIONAL INFO









7.75

8.25

