

Dinner Menu

While You Wait

Mixed Olives £4.00/ **Bread Board**, Oils and Balsamic £4.95

Wine of the Month: Exhib' Rosé 'Cap D'Agde', Côtes de Thau – Languedoc, France£26.00

Starters

Soup of the Day & Crusty Bread.....	£7.00 (V/GFR)
Spiced Hummus, Aged Feta, Fresh Mint, Flat Bread.....	£7.00 (VER, GFR)
Carrot & Onion Bhaji's, Pickled Red Cabbage, Coconut Riata.....	£7.00 (VE)
Chicken Liver Pate, Red Onion Marmalade, Sourdough.....	£7.50
Tempura King Prawns, Beansprout Salad, Sweet Chilli Sauce.....	£8.50
Char Grilled Asparagus, Beetroot Hollandaise, Poached Egg.....	£6.50
Serano Ham, Citrus & Basil Compressed Melon, Feta.....	£7.00

Mains

Harissa Spiced Chicken, Roast Carrot, Pearl Cous Cous, Babaganoush, Pomegranate & Yoghurt....	£17.50
Cumberland Sausage Curl, Mustard Mash, Red Wine Gravy & Kale.....	£16.50
Sirloin Steak, Baked Field Mushroom, Tomato Chutney, Peppercorn Sauce & Handcut Chips.£24.50(GFR)	
Moroccan Spiced Vegetable Tagine, Roasted Cauliflower, Cous Cous.....	£16.50 (VE)
Plant Based Burger, Gochujang Vegan Mayo, Crispy Onions, Lettuce, Pickles & Fries.....	£15.00 (VE)
Honey Glazed Ham, Fried Egg & Handcut Chips.....	£14.00
Beer Battered Fish & Chips, Mushy Peas, Lemon.....	£14.75
Cheeseburger, Crispy Onions, Pickles, Brioche Bun, Mustard Mayo & Fries.....	£14.00
Gnocchi, Tomato & Aubergine Ragu, Buffalo Mozzarella & Rocket & Walnut Pesto.....	£14.95 (V)
Roasted Salmon, Confit Potatoes, Pak Choi & Massaman Sauce.....	£18.50
Pork Belly, Carrot & Swede Mash, Black Pudding, Red Wine Gravy.....	£17.50

All Sides £3.95

Bowl of Fries, Handcut Chips, Buttered Greens, House Salad

V- Vegetarian | VE- Vegan | VER- Vegan on Request | GF- Gluten Free | GFR- Gluten Free on Request

Please ask staff about allergens if unsure

Please make staff aware if a dish needs to be Vegan beforehand.

A Discretionary 10% Service Charge is applied to Bills, please let us know if you would like this removed.

100% of Service Charge goes to Staff. Thank You

Desserts

Chocolate Brownie, Vanilla Marshmallow & Vanilla Ice Cream.....	£7.00
Banana Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream.....	£7.00
Orange Zest Cheesecake, Fresh Orange & Marmalade Ice Cream.....	£7.00
(V)	
Vanilla Panna Cotta, Stewed Rhubarb & Caramelized Biscuit.....	£7.00
Coconut Rice Pudding, Pomegranate molasses & Lychee Sorbet.....	£7.00 (VE)
Selection Of 3 British Cheeses, Frozen Grapes, Chutney & Crackers.....	£9.50

After Dinner Drinks

Espresso Martini.....	£9.50
Tia Maria 25ml.....	£3.30
Disaronno 25ml.....	£3.30
Rémy Martin 25ml.....	£5.00
Glenmorangie 10 yr. 25ml.....	£4.50
Glenfiddich 15 yr. 25ml.....	£5.50
Taylors LBV Port 50ml.....	£4.20
Dessert Wine Vat 5 Botrytis Sémillon, De Bortoli, Australia.....	£6.60 (125ml)

Tea & Coffee

Earl Grey, Fruit Teas.....	£2.90
Americano, Espresso.....	£2.90
Latte, Cappuccino, Mocha.....	£3.25

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