

In the evening

Nibbles

Vegetable crisps chive sour cream [gf] [v]	£4.50	Tortilla chips chive sour cream [gf] [v]	£4.50	Warm breads balsamic + olive oil [df] [vg] [v]	£5.95
Piri piri houmous warm pitta bread [vg] [v]	£6.50	Marinated olives [df] [gf] [vg] [v]	£5.25	Cajun spiced halloumi ranch sauce [v]	£6.50

First things first...

Seasonal soup of the day [df] [gf] [vg on request] [v]	£7.95	Thai style fishcakes chilli, lime, pineapple salsa, sweet chilli, coriander oil	£8.95	Slow cooked pork belly crispy black pudding with fresh apple and watercress salad, wholegrain mustard [df]	£8.95
Marinated beetroot salad grilled goats cheese, candied walnuts, balsamic syrup, micro basil [v] [gf]	£8.95	Fritto Portofino crispy fried tiger prawns and calamari, spicy garlic mayonnaise, lemon and parsley salad [df]	£9.25	Caprese salad heirloom tomato and buffalo mozzarella salad, fresh basil pesto, sea salt and cracked black pepper [gf] [v]	£8.55
Salt and pepper chicken wings sweet and sour sauce [df]	£8.95	Plant based meatball marinara roasted san Marzano tomato and basil sauce, toasted ciabatta [df] [vg] [v]	£8.50		

Signature

Slow cooked stuffed Gressingham duck leg carrot and coriander cannelloni, tender stem broccoli, sour cherry reduction	£21.95	Tiger prawn and crab linguini seared tiger prawn and white crab with white wine, garlic, lemon and soft herbs	£27.95	28 day aged 8oz ribeye slow roast tomatoes, grilled field mushrooms, French fries, onion rings	£32.95
Sticky Korean tofu toasted sesame, chilli and spring onion, steamed rice, tenderstem broccoli [df] [vg] [v]	£15.95	Slow cooked shin of English beef creamed potato, shimeji mushroom, caramelised shallot, red wine jus	£22.95	28 day aged 8oz sirloin slow roast tomatoes, grilled field mushrooms, French fries, onion rings	£32.95

Comfort

Grilled gammon steak triple cooked chips, garden peas, fried egg, charred pineapple [gf]	£21.00	Crispy chilli chicken soy glazed noodles, stir fried vegetables, chilli and lime	£18.95	Flame grilled double beef burger cured streaky bacon, cheddar, tomato, baby gem, red onion, burger sauce, French fries, coleslaw	£18.95
Plant based cottage pie pickled red cabbage, steamed green vegetables [df] [gf] [vg] [v]	£15.95	Crispy beer battered fish triple cooked chips, mushy peas, tartare sauce	£19.00	Salt ‘n’ pepper chicken burger cheddar, tomato, baby gem, red onion, sriracha mayonnaise, French fries, coleslaw	£18.95
Chicken, pancetta and chestnut mushroom pie creamed mashed potato, steamed green vegetables	£19.50	Chicken Caesar salad baby gem, bacon lardons, herb roast croutons, shaved parmesan, Caesar dressing - OR - Sliced steak, £25.00 - OR - Crispy tofu, £15.95 - OR - Grilled salmon fillet, £21.00	£16.95	Peppercorn [gf]	£2.95
				Dianne [gf]	£2.95
				Blue cheese [gf]	£2.95

Indulgence

Sticky biscoffy pudding butterscotch sauce, vanilla ice cream [v]	£9.25	Brown sugar and tonka bean tart salted caramel ice cream [v]	£8.95	Triple cooked chips [df] [gf] [vg] [v]	£4.95
Plant based lemon meringue pie raspberry sorbet, fresh raspberries [df] [vg] [v]	£8.95	Gianduja shortbread butter crumble gianduja chocolate cream, chopped almonds and hazelnuts, pistachio ice cream	£8.95	Salt ‘n’ pepper hash browns sweet chilli dip	£4.95
Chef Dan’s famous double chocolate brookie warm brownie and cookie dough studded with white chocolate, vanilla bean ice cream, fresh strawberry [v]	£9.25	Selection of British cheeses Welsh cheddar, Yorkshire blue, brie, apple chutney, savoury biscuits selection, grapes, celery [v]	£8.95	French fries [vg]	£4.95
				White truffle + parmesan fries [gf]	£6.50
				Tenderstem broccoli soy + sesame [df] [vg] [v]	£5.50
				Onion rings [df] [vg] [v]	£4.95
				House salad dill vinaigrette [gf] [vg] [v]	£4.25

Sunday - Thursday from 5.30 pm — 9.00 pm | Friday & Saturday from 5.30 pm — 9.30 pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes due to the chance of cross contamination. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian

Allergens

Scan the QR code if you wish to view specific dish allergen information

