

Lounge Menu

Monday to Saturday, 12pm - 2pm | 6pm - 8.30pm

Nibbles

Rosemary focaccia, extra virgin olive oil, balsamic £5

Starters

Cauliflower soup, spiced vegetable salsa (ve, gf) £7

Baked Camembert, fermented hot honey, toasted walnuts, onion madeleines £12

Mains

Caesar salad, crispy bacon, soft boiled egg (ve upon request) £12 Add chicken £5

Rigatoni pasta, cavallo nero, dried chilli, Parmesan (ve) £14

Dry-aged 8oz flat iron steak, smoked bone marrow butter, spinach, parmentier potatoes £22

Dry-aged 10oz ribeye, smoked bone marrow butter, spinach, parmentier potatoes £32

Confit Creedy Carver duck leg, rosemary baked borlotti beans £17

Salt cod fishcakes, chorizo braised lentils, coriander oil £16

Desserts

Chocolate and cranberry brownie, vanilla ice cream £8

Selection of ice creams / sorbets £2 per scoop

Ciabattas served with baby leaf salad and vegetable crisps, add fries for £3.5

Salami, chorizo and ham hero, pickled red cabbage, black olive crumb, Caesar dressing £12

Cured beef tomato, citrus labneh, basil pistou, rocket £9.5

Smoked salmon, crayfish and dill remoulade, rocket £12.5

Spiced bean falafel, pickled radish, salsa verde (ve) £11

Burgers

served on rustic ciabatta with fries

Korean fried chicken, sesame cucumber pickle, katsu mayo, crispy onions, house kimchi, gochujang ketchup £15

Dry-aged beef burger, Emmenthal, crispy bacon, green tomato chutney, remoulade sauce, pickles, £16

Sides

Fries £4

Green Salad £4

Smoked dauphinoise £5

Cavallo nero, harissa dressing £4

IPA Onion rings £5

Parmentier potatoes £4.5

Set Menu

Monday to Saturday, 6pm - 8.30pm

2 Courses £28 | 3 Courses £35

Complimentary appetisers

Sourdough ciabatta, smoked butter, leek ash

Celeriac and apple velouté, hazelnut dressing

Starters

Terrine of pork and chorizo, date chutney, pickled marrow

Muscovado cured mackerel, citrus labneh, harissa dressing

Pumpkin and pearl barley risotto, smoked Berkswell, trompettes

Mains

Braised blade of beef, parsnip purée, black olive crumb

Confit loin of hake, pease pudding, smoked pork, salsa verde

Pithivier of sweet potato, cranberry and walnut, roasted yeast jus

Desserts

Chestnut parfait, burnt orange, Valrhona chocolate oil

Coconut and sweet chilli panna cotta, dragon fruit, jasmine sorbet

Pain perdu, roasted Bramley apples, mascarpone ice cream

Allergen information is available - A 12% service charge will be added to your bill