

Brunch

Available at weekends from 11am - 4pm.

Nibbles

-  Nocellara olives 3.75
-  Smoked almonds 3.75
-  Padron peppers 3.95
-  Tortano bread 3.95
Olive oil & balsamic

Famous fries

- Chips 3.25
- Sweet potato fries 4.50
- Halloumi fries 4.50
Za'atar & chipotle mayonnaise
- Cowboy fries 4.50
Honey, chilli & garlic
- Roman fries 4.50
Parmesan, truffle & rosemary

Trio of fries

- Chips, cowboy & Roman fries 10.95
- Chips, sweet potato & halloumi fries 11.95

Sides

- Onion rings 3.75
- Rocket salad 3.95
Parmesan
- Buttered spinach 4.50
- Tenderstem broccoli 4.50
- Mac & cheese 5.45

All day breakfast

-  Avocado on sourdough 8.95
Poached eggs, spinach & chilli
-  Full veggie 8.95
Eggs any style, beans, buttered spinach, field mushroom, avocado, grilled tomato & hash browns
- Full works 9.95
Eggs any style, bacon, sausage, black pudding, baked beans, field mushroom & grilled tomato
-  Eggs Florentine / Benedict or Royale 11.95
Served with a side of chips.

To start or to share

-  Burrata 6.50
Padron peppers & Romanesco salsa
-  Tempura sweet potato skins 6.50
Crispy sage leaves, sweet potato & smoked paprika rouille
-  Chicken wings 6.95
Maple, ale & chilli glaze
- Chorizo Scotch egg 6.95
Smoked paprika mayonnaise
- Salt & Szechuan pepper squid 7.25
Lemon mayonnaise
-  Avocado hummus 7.95
Toasted gluten-free flatbread, dukkah & pomegranate
- Korean steak taco(s) 6.95 / 8.95
Sirloin steak, kimchi, beansprouts & spring onion
- Charcuterie board 13.95
Salami, chorizo & prosciutto
-  Meze board 15.95
Butternut squash, hummus, baba ghanoush, harissa, pickled chillies & olives

Mains & grill

-  Fish pie 10.95
Cheddar potato crust
-  Roast Jerusalem artichoke 10.95
Puy lentils, zhounge & spiced prune
- Beer-battered haddock & chips 11.95
Tartare sauce
-  Butternut squash risotto 11.50
Vegan pecorino
- Hot smoked salmon salad 11.95
Watercress, soft boiled egg, garlic croutons & lemon dressing
- Roast chicken breast 12.95
Shallots, prunes & Armagnac
- Sea bass 13.95
Greens & beurre blanc
- Sirloin steak 16.95
8oz British beef, chips & watercress
- Rib-eye steak 19.95
10oz British beef, chips & watercress

ADD Béarnaise, peppercorn or blue cheese sauce for 2.95

Burgers

All of our burgers & sandwiches are available skinny & are served with chips. Selected burgers are available gluten free, please ask for details.

-  Halloumi burger 11.50
Hummus, red pepper & flat mushroom
-  Buttermilk chicken burger 11.95
Chipotle mayonnaise
- BBQ jackfruit burger 11.95
Ginger & tamarind ketchup, baby gem, red onion & tomato
- Brunch burger 11.95
Fried egg, bacon & mushroom ketchup
-  D&M burger 14.95
7oz British beef, smoked bacon & Applewood cheese in a beetroot brioche bun
- Wagyu burger 16.95
Blue cheese & tomato chutney

Roasts

Choose me on a Sunday.

-  Nut roast 13.95
Butternut squash, chestnuts, flat mushroom & oregano
- Free-range half chicken 14.95
Yorkshire pudding & pigs in blankets
- Sirloin of beef 17.95
Yorkshire pudding & horseradish
- All served with vegetables, roast potatoes & plenty of gravy.

Brunch bar

From gut-boosting kombucha and smoothies through to zero proofs and the best brunch cocktails, take your pick from our selection of sips.

- Homemade lemonade 4.50
- Virgin Mary 4.50
House-spiced tomato juice & seasoning
- Ginger mimosa 4.50
Orange juice, fresh ginger, rosemary & ginger ale
- Alchemist cooler 5.00
Chilled peppermint tea, lemon, mint & tonic
- Ginger, turmeric & black pepper kombucha 5.50
- 5 a day 5.50
Mint, blackberries, blueberries, raspberries, yoghurt & apple juice
- Radiant roots 5.50
Apple, carrot, ginger, celery & fennel
- L'orange 5.50
Orange, mango & avocado
- Golden mango 5.50
Mango, turmeric, yoghurt & almond milk
- Sweet greens 5.50
Kiwi, pineapple, cucumber & orange
- Detox 5.50
Banana, spinach, kale, ginger & apple juice
- Bellini 7.50
Prosecco, crème de pêche, peach purée & peach bitters
- Bloody Mary 8.95
Ketel One vodka, house-spiced tomato juice & seasoning

Puds

- Chocolate brownie 5.95
Vanilla ice cream
-  Toffee-roasted pineapple 5.95
Passion fruit sorbet & praline
- Apple & blackberry crumble 5.95
Oats & pumpkin seeds
- Crème brûlée 5.95



All items are subject to availability. Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. VAT is included in all prices. A discretionary service charge of 12.5% will be added to all bills.

Wine

Let us take you on a beautiful voyage through the vineyards, ask a member of our lovely team for recommendations.

White

Dry, crisp & refreshing

	175ml	250ml	bottle
Long Beach, Chenin Blanc, 2017 Robertson, South Africa	5.75	7.70	19.95
Pinot Grigio, Brume di Monte, 2016 Trentino, Italy	5.95	7.95	22.25
Ochagavia, Silvestre, Sauvignon Blanc, 2017 Valle Central, Chile Intense citrus aromas and soft tropical notes of pineapple and mango. Fresh with lively acidity and a long finish.	6.50	8.60	24.95
Picpoul de Pinet, Domaine de Morin-Langaran, 2017 Languedoc-Roussillon, France	6.95	9.00	26.95
Pazo La Maza Albariño, Adegas Gallegas, 2016/17 Rias Baixas, Spain	7.95	9.95	29.95
Chablis, Vincent Damp, 2015/17 Chardonnay Burgundy, France	9.60	11.30	36.95

Discovery

Pecorino, Gabriel, Poggio Anima, 2016 Abruzzo, Italy	6.75	8.75	25.50
Terre de Lumière Viognier, 2016/17 IGP Pays d'Oc, France	6.85	8.85	25.95
 Egy Kis, Dry Furmint Barta, 2017 Tokaji, Hungary From vines lower down the slope of a vineyard considered to be a 'Grand Cru' of the region, this is the perfect introduction to the Furmint grape.	9.60	11.30	34.95
Mantinia Nassiakos Semeli, 2016 Moschofilero Mantinia, Greece	10.75	13.00	38.95
Le Faîte Blanc, AOC Saint-Mont, 2013/14 Gros & Petit Manseng/Petit Courbu Saint Mont, France An unusual blend paying tribute to Gascony's winemaking heritage, all wrapped up in a quirky, yet historical packaging with a wooden label.			45.95

Rich, fuller bodied

Mâcon Uchizy, 2016 Chardonnay Burgundy, France Delicate, precise, with the Chardonnay fruit given full expression. This is easily one of the best value Mâcons in the market.	7.75	9.80	28.95
Gavi di Gavi DOCG, Fratelli Antonio & Raimondo, 2016 Cortese Piedmont, Italy	7.95	9.95	29.95
Chardonnay Bodega Ruca Malen, 2017 Mendoza, Argentina Another winner from boutique winery Ruca Malen. This elegant Chardonnay bursts with spicy apricots and zesty nectarines.	9.70	11.95	37.95

Aromatic, dry whites

Marqués de la Musa, Bodegas San Valero, 2016/17 Viura, Chardonnay Cariñena, Spain	6.25	8.40	23.95
Ana Sauvignon Blanc, 2017 Marlborough, New Zealand Zesty and fresh with lemongrass, gooseberry flavours and refreshing citric acidity	7.95	9.95	29.95
 Homer Riesling, 2015 Marlborough, New Zealand	8.25	10.95	31.50
Sancerre, Domaine de la Grande Maison, Chameau-Balland, 2017 Sauvignon Blanc Loire Valley, France	10.25	12.50	36.95
Cloudy Bay, Sauvignon Blanc, 2017 Marlborough, New Zealand			56.95

Champagne & sparkling

	125ml	bottle
Prosecco Spumante Cecilia Beretta (NV) Glera Veneto, Italy	6.50	29.50
Rosato Spumante Cecia Beretta (NV) Glera & Raboso Veneto, Italy	6.95	31.50
Bouvet Crémant de Loire Excellence Chenin Blanc/Chardonnay Épernay, France	7.95	37.95
Chapel Down, Brut (NV) Chardonnay /Pinot Noir Kent, England	7.95	37.95
Justerini & Brooks, Sarcey, Brut, Champagne, Private Cuvée (NV) Chardonnay /Pinot Noir Épernay, France	8.95	42.95
 Mont Louis Sur Loire, Triple Zero, Domaine de la Taille aux Loups (NV) Chenin Blanc Loire Valley, France (zero sugar) Triple Zero refers to the fact that this sparkling cuvée contains no residual sugar and it is essentially as pure as fizzy Chenin gets. Taut, finely-tuned, intense floral flavours of citrus, minerals, white peach and apple blossom overlay a creamy, supple texture.	44.95	

Red

Light, fruity reds

	175ml	250ml	bottle
Barton & Guestier, Fleur de Vigne, 2016 Grenache / Merlot Vin de Pays, France	5.75	7.70	19.95
Merlot, St Esteve, 2017 IGP Pays d'Oc, France	5.75	7.70	19.95
 Marqués de la Musa, Bodegas San Valero, 2017 Tempranillo/Garnacha/Cariñena Cariñena, Spain	5.95	7.95	22.95
 Pencarrow, Pinot Noir, 2015 Martinborough, New Zealand	8.50	10.95	32.95

Discovery

Sanziana Pinot Noir, 2017 Sanziana, Romania	6.25	8.40	23.95
Salterío Mencía, Adegas Galegas, 2016/17 Bierzo, Spain	7.50	9.50	27.95
Intipalka Syrah, Viñas Queirolo, 2017 Ica Valley, Peru	7.75	9.80	28.95
Cabernet Franc, La Tunella, 2016 Colli Orientali del Friuli, Italy From the state-of-the art winery in Friuli's Eastern hills, single varietal Cabernet Franc is as glorious as is hard to find!	9.60	11.30	34.95
Naoussa Jeunes Vignes, 2016 Xinomavro Naoussa, Greece	10.95	13.20	39.95
Mercurey, Les Mauvarennnes, Faiveley, 2015 Pinot Noir Côtes de Nuits, France			49.95
Syrah Elephant Hill, 2014 Hawkes Bay, New Zealand			49.95

Pink & orange

	175ml	250ml	bottle
Petit Ballon Rosé, Plaimont IGP Comte, 2017 Tolosan, France	5.75	7.70	19.95
Pinot Grigio Rosé, Montevento Veneto, Italy A fresh, well balanced and fruity wine with elegant, floral notes and hints of pear and apricot.	6.30	8.30	23.95

	125ml	bottle
Bodega Ruca Malen Sparkling Brut Traditional Method (NV) Pinot Noir/Chardonnay Mendoza, Argentina	44.95	
Pommery, Brut Royal (NV) Chardonnay/Pinot Noir/Pinot Meunier Reims, France	9.95	54.95
Veuve Clicquot, Yellow Label (NV) Chardonnay/Pinot Noir Reims, France	12.50	64.95
Pommery, Grand Cru, Vintage, 2006 Chardonnay Reims, France		89.95
Laurent Perrier, Brut, Rosé (NV) Chardonnay/Pinot Noir Tours-sur-Marne, France		89.95
Ruinart, Blanc de Blanc (NV) Chardonnay Reims, France		95.00

Medium bodied, juicy & supple

	175ml	250ml	bottle
Bin 19 Merlot Cranswick Smith, 2015 Cabernet Sauvignon/Merlot South Eastern Australia	5.95	7.95	22.25
Cabernet Sauvignon Reserve Barton & Guestier, 2016 Pays d'Oc, France	6.50	8.60	24.95
Malbec, Chamuyo, 2017 Mendoza, Argentina	6.95	9.00	26.95
Montepulciano, Roccastella, 2016 Abruzzo, Italy Lovely perfumed fruit and freshness as well as body, a combination that will always give pleasure.	7.50	9.50	27.95

Altos de Baroja Rioja Joven, 2016 Tempranillo Rioja, Spain	7.75	9.80	28.95
Full flavoured & intense reds			
Chateau Peyrat, Côtes de Castillon, 2015 Merlot/Cabernet Sauvignon Bordeaux, France	7.95	9.95	29.95
Côtes de Rhône, Reserve Château Mont Redon, 2015 Grenache/Syrah Côtes du Rhône, France	8.25	10.95	31.50
Malbec, Bodega Ruca Malen, 2015 Mendoza, Argentina A premium example from a boutique winery of Argentina's signature Malbec grape.	10.25	12.50	36.95
Belezos Rioja Reserva, Bodegas Zugober, 2012 Tempranillo Rioja, Spain	11.20	13.30	38.95
 Monthélie, Sur la Velle, 1er Cru, Eric de Suremain, 2001 Pinot Noir Côtes d'Or, France			79.95

Our voyage of discovery

From the coast of California to the depths of Southern Africa, take yourself on a voyage of discovery through some of the best old and new wines.

Shiraz, Nelson Estate, 2012/13 Paarl, South Africa Award-winning South African wine, with elegant depth and spiced fruit richness. A winner in every way.	40.00	Barolo, Azelia, 2013 Nebbiolo Piedmont, Italy Sweetly-scented fruit with a bold, spicy and savoury side too. The flavours are fresh and fruity, notes of small, black and red berries with a hint of liquorice. A compelling and generous blend that offers suprising complexity.	70.00
Pinot Noir Carmel Road, 2015 Monterey, USA Concentrated, silky Pinot Noir from the boutiqe Californian winery Carmel Road - one for the road that you'll want to keep on drinking.	50.00	Châteauneuf du Pape, Télégramme, Vieux Télégraphe, 2015 Grenache/Syrah/Mourvèdre/Cinsault/Clairette Rhône Valley, France A sweetly perfumed nose with a palate that is svelte but serious. Harmonious, self-assured and complex, this wine shows excellent freshness, tight-packed, elegant, ripe red berry flavours; with aeration the palate comes to life and bursts with intense vivid fruit characteristics. This Domaine is a yardstick for modern era of Châteauneuf-du-Pape.	75.00
Psi Bodegas y Viñedos Alnardo, 2015 Tempranillo Ribera del Duero, Spain With Psi wine Peter Sisseeck, creator of Dominio de Pingus, seeks to capture and protect the very essence of the Ribera del Duero. By revisiting and reinventing tradition the resulting wine is a lovely versatile red with a real sense of place.	60.00		

 Vegan  Organic  Biodynamic

All wines are subject to availability, some vintages may differ from those listed

Pennies!
The digital charity box

Proudly supporting
MAGGIE'S

We've teamed up with Pennies, the digital charity box, to help an amazing charity, Maggie's, support local people affected by cancer. Just press 'yes' when you pay by card to donate 50p. Every penny goes to charity: 90% goes to Maggie's (registered charity no. SCO24414) and 10% goes to Pennies (registered charity no. 1122489).