

SUNDAY

WATER SIDE

NIBBLES

Mixed vegetable crisps,
chive sour cream [gf] [v]
£4.50

Piri piri houmous, warm
pitta bread [vg] [v]
£5.95

Tortilla chips,
chive sour cream [gf] [v]
£4.25

Marinated black and
green olives, [df] [gf] [vg] [v]
£4.95

Warm breads, aged balsamic
syrup and olive oil [df] [vg] [v]
£5.95

Cajun spiced halloumi,
ranch dressing [v]
£5.95

FIRST THINGS FIRST

Seasonal soup of the day,
[df] [gf] [vg on request] [v] **£7.25**

Thai style fishcakes, chilli, lime and
pineapple salsa, sweet chilli, coriander oil **£8.95**

Mackerel fish fingers, pickled cucumber,
tartar dressing, fennel cress [df] **£8.95**

Cajun buttermilk chicken, chilli honey,
green salad, pickled red onion **£8.95**

Whipped goats cheese, confit red and
yellow cherry tomatoes, red pepper pesto, micro
basil, ciabatta croutes [v] **£8.95**

Vegetable samosa, spiced with
garam masala, Kachumber salad,
minted yoghurt [vg] [v] **£8.50**

Crispy wild game Bon Bon, duck,
pheasant and rabbit confit, beetroot,
horseradish relish **£8.95**

Caprese salad, heirloom tomato and buffalo
mozzarella salad, fresh basil pesto, sea salt and
cracked black pepper [gf] [v] **£8.50**

SIGNATURE

Roast topside of beef, roast potatoes,
seasonal vegetables, Yorkshire pudding,
roast gravy **£19.00**

Nutless roast, roast pumpkin, sunflower seeds,
mushrooms flavoured with herbs,
vegetables and potatoes, [df] [vg] [v] **£16.00**

Crispy beer battered fish,
triple cooked chips, mushy peas, tartare sauce **£18.00**

Crispy chilli beef, soy glazed noodles, stir fried vegetables,
chilli and lime **£18.95**

Chickpea, apricot and spinach tagine, jasmine rice,
flat bread, tzatziki [vg] [v] **£15.95**

Flame grilled double beef burger, cured streaky bacon,
cheese, tomato, baby gem, red onion, burger sauce,
French fries, coleslaw **£18.00**

Tiger prawn jungle curry, Thai red curry,
seared tiger prawns, sweet potato, baby corn, mange tout,
pickled ginger, wild rice [gf] **£23.95**

Classic moules frites, steamed mussels with white wine,
garlic and soft herbs finished with cream, freshly baked baguette,
French fries **£17.95**

SIDES

Triple cooked chips, [df] [gf] [vg] [v] **£4.50**

Onion rings, [df] [vg] [v] **£4.25**

French fries, [df] [gf] [vg] [v] **£4.50**

House salad, dill vinaigrette [gf] [vg] [v] **£4.25**

INDULGENCE

Toffee apple crumble, toffee custard,
vanilla bean ice cream [gf, v on request] **£8.00**

Warm pineapple upside down cake, rum caramel,
coconut ice cream [v] **£8.50**

White chocolate and strawberry iced parfait,
Prosecco marinated strawberries, flapjack crumb [v] **£8.95**

Double chocolate brownie sundae, chocolate and vanilla
ice cream, vanilla cream, chocolate sauce [gf, vg on request] **£8.95**

Warm Bakewell tart, raspberry ripple ice cream,
freeze dried raspberries, baked meringue **£8.50**

Selection of British cheese, blue, Cheddar, soft cheeses,
apple chutney, savoury biscuit selection, grapes, celery [v] **£13.95**

LEAF & BEAN

Americano, **£3.50**
Espresso, **£2.75 | £3.50**
Macchiato, **£3.00**

Flat white, **£3.50**
Cappuccino, **£3.50**
Latte, **£3.50**

Mocha, **£3.95**
Hot chocolate, **£3.80**
Affrogato, **£4.50**

Tea, English breakfast, earl grey, decaffeinated,
peppermint, spring green, kiwi berry, lemongrass,
lemon+ginger, passion rooibos **£3.75**

Sunday from 12.00 pm - 5.30 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. 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