



DINNER MENU

FOR THE TABLE

Bowl of olives	£3.50
Warm bread rolls, breadsticks, butter, balsamic vinegar and olives	£6.50
Charcuterie board for 2	£29.50

Starters

Chicken Caesar salad with baby gem lettuce and anchovy GF	£12.95
Asian squid, garlic emulsion, salad	£10.50
Tuna ceviche, avocado puree, garlic emulsion, crispy onions GF	£12.95
Burrata, baby gem lettuce, apple salad, toasted walnuts GF&V	£11.95
Grilled & pickled courgettes, vegan cheese, crispy kale and mangetout VE&GF	£11.50

Mains

8oz sirloin, twice cooked chips, garlic butter, creamed spinach, greek salad GF	£25.95
Grilled cod, asparagus, crushed new potatoes, sauce vierge GF	£22.95
Confit pork belly, pomme puree, pickled butternut, pumpkin seeds GF	£24.50
Vegan burrito bowl with avocado, black beans, corn, salsa, quinoa VE&GF	£21.95
Battered cod, twice cooked chips, tartare sauce, pea salad	£22.95

Dessert

Chocolate pot au creme, pistachio biscotti V	£9.50
Lemon tart, marmalade, toasted almonds, lemon sorbet VE&GF	£8.50
Vanilla pannacotta, berry compote, honeycomb ice cream GF	£9.00
Selection of cheese, crackers, cheeseboard chutney GFO	£10.50
Trio of sorbets VE&GF	£8.50

Sides

Greek salad	£4.50
Seasonal vegetables	£5.50
Creamed spinach	£5.50

SPECIAL OFFER

2 Courses for £30.00

3 Courses for £36.50

not able to be used in conjunction with other offer or discounts

an optional 12.5% service charge will be added to your bill
Please inform our team of any allergies

V | Vegetarian VE | Vegan GF | Gluten free GFO | Gluten free option