



HOUSE RECOMMENDATIONS

Principi di Butera
Carizza Insolia, Italy

175ML £9.30 • 500ML CARAFE £26.00

Macon-Solutre Pouilly
Maison Auvigue 2020, Burgundy

175ML £12.80 500ML CARAFE £36.70

Beaujolais Villages Vin Nature Les
Encrancines, Beaujolais, France

175ML £11.00 • 500ML CARAFE £32.00

Ulumbaza,
Springfontein, SA

175ML £9.75 • 500ML CARAFE £28.00

LUNCH MENU

TWO COURSE • £21.50

Sunday – Thursday 12–7pm Friday – Saturday 12–4pm

STARTERS

SOUP OF THE DAY

sea salt & rosemary focaccia [ASK SERVER FOR ALLERGENS]

CRISPY HEN'S EGG

asparagus, mushroom ketchup,
truffle & hazelnut dressing [4, 7, 9, 13, 14]

CHICKEN LIVER PARFAIT

rhubarb chutney, pickled shallot, brioche [2, 4, 7, 9, 13]

KING PRAWNS • +£2

sweet chilli, cucumber, sesame, peanut, lime [3, 10, 11, 12, 13]

ARANCINI

peas, mint, ricotta, lemon [4, 7, 13]

BEEF CHEEK CROQUETTES • +£2

horseradish mayonnaise, pickled shallot [2, 7, 9, 13]

CAESAR SALAD

focaccia croutons, pancetta,
anchovy, soft boiled hen's egg [2, 4, 5, 7, 9, 13]

MAINS

CAULIFLOWER STEAK

mole sauce, salted capers, black garlic [2, 7, 12, 13, 14]

BLACKENED CAJUN BREAST OF CHICKEN

Caesar salad, soft boiled hen's egg [2, 4, 5, 7, 9, 13]

TACO

tomato salsa, slaw, pickled red onion, sriracha mayo, fries [2, 5, 9]
choose from:

tempura chicken • tempura haddock • grilled peppers

BATTERED HADDOCK

tartare sauce, crushed peas, hand cut chips [2, 4, 5, 7, 13]

BEEF BURGER 170G

crisp bacon, cheddar, smoked mustard mayo,
pickled gherkin, fries [2, 4, 7, 9, 13]

CRAB FREGOLA • +£9

giant tiger prawn, grilled peppers,
Royal Greenland prawns & lobster bisque [2, 3, 5, 7, 8, 13]

BREADED PLAICE FILLET • +£3

peas, gem, warm tartare sauce [5, 7, 9, 13]

STEAK FRITES • +£5

170g flat iron steak, fries, pepper sauce [7, 13]

• Please ask your server for our Vegetarian Menu •

Please use our allergen key as a guide. Some dishes may vary slightly from time to time.
Please inform staff members of any allergies, intolerances or dietary requirements so they can ensure all dishes are adapted accordingly.

Celery [1] Gluten [2] Crustaceans [3] Eggs [4] Fish [5] Lupin [6] Milk [7] Molluscs [8] Mustard [9] Peanuts [10]
Sesame [11] Soybeans [12] Sulphur dioxide & Sulphites [13] Tree nuts [14]

A discretionary 10% service charge will be added to your bill. All gratuities are handled independently.

