



nibbles

ARTISAN BREAD & OILS - 5.5 (pb)

KALAMATA PURPLE OLIVES - 3 (pb) (gf)

HERBES DE PROVENCE OLIVES - 3 (pb) (gf)

starters

GARLIC KING PRAWNS - 7.5

With artisan bread and a chilli, lime & coriander dip (gfo)

TOMATO & HALLOUMI BRUSCHETTA - 5.5

Fresh & sun-kissed tomatoes with red onions, basil & garlic rubbed ciabatta (v) (gfo)

BABY SQUID CALAMARI - 6.5

With aioli & samphire

SHREDDED CONFIT GRESSINGHAM DUCK - 8

In a crispy filo parcel with braised napa cabbage and a honey soy reduction

BAKED SOMERSET CAMEMBERT - 13.5

Garlic & thyme Cricket St Thomas camembert baked until gooey. Served with artisan olive bread, beetroot & horseradish chutney and vegetable crudités (v) (gfo)

THE HERBIVORE - 12

Chargrilled artichokes, olives, sun-kissed tomatoes, sweet red-drop peppers, celery, red pepper houmous and flatbread (pb) (gfo)

THE CARNIVORE - 13

Charcuterie cured meats, shredded harissa pork belly, olives, sun-kissed cherry tomatoes, flatbread, balsamic & olive oil (gfo)

mains

ROAST STRIPLOIN OF BEEF - 17

Succulent, tender & flavoursome hindquarter joint, served pink (gfo)

ROAST PORK BELLY - 16

Slow-cooked for over 8 hours (gfo)

ROAST CONFIT CHICKEN LEG - 16

Gently cooked in olive oil with thyme & garlic (gfo)

BUTTERNUT SQUASH WELLINGTON - 16

Cumin spiced butternut squash & lentils wrapped in filo pastry and topped with paprika and onion seeds (v) (pbo)

All of our roasts come with roast potatoes, glazed carrots & parsnips, braised red cabbage, celeriac purée, fine beans, giant Yorkshire pudding and gravy

FISH & CHIPS - 14.5

Brewpoint beer battered cod with chips, mushy peas, homemade tartare sauce and grilled lemon

MUSHROOM SHAWARMA KEBAB - 10.5

With chargrilled artichokes, Middle Eastern herby hot sauce, houmous & sweet red-drop peppers on a North African style flatbread and shredded cabbage (pb)

MOULES FRITES - 13.5

Fresh mussels cooked in Sauvignon Blanc wine, shallots, garlic, cream, lemon & parsley. Served with skinny fries (gf)

BETROOT, WALNUT & WHEATBERRY SALAD - 9.5

Slow-roasted beetroot & toasted walnuts in a salad of wheatberry kernels, apple, cranberry, spring onion, fresh herbs and dressed baby leaves (pb) (n)

21-DAY AGED BEEF BURGER - 15

8oz beef patty in a brioche bun with tomato relish, garlic aioli, Emmental & streaky bacon served with red cabbage slaw and a choice of chips (pbo) (gfo)

GRILLED HALLOUMI BURGER - 14.5

Chargrilled halloumi in a brioche bun with beef tomato, baby gem, flat mushroom, basil pesto mayo and pickled red onion served with red cabbage slaw and a choice of chips (v) (gfo)

sides

PIGS IN BLANKETS - 5 (gfo)

CAULIFLOWER CHEESE - 4 (v)

BUTTERED SPROUTING BROCCOLI - 4 (v) (pbo)

BEER BATTERED ONION RINGS - 3.5 (pb)

HALLOUMI FRIES - 5 (v)

SKINNY FRIES - 3.5 (pb)

SWEET POTATO FRIES - 4.25 (pb)

WILD MUSHROOM, TRUFFLE & PARMESAN MAC & CHEESE - 5 (v)

desserts

BANANA STICKY TOFFEE PUDDING - 7

Sticky sponge pudding with banana, cinnamon & dark chocolate. Served with spiced toffee apple ice cream (v)

COFFEE ORANGE TIRAMISU - 6.5

Espresso-soaked sponge fingers, bitter marmalade infused mascarpone & cocoa nibs (v)

PEANUT BUTTER COOKIE DOUGH - 6.5

Baked peanut butter, pistachio, maple & dark chocolate cookie dough with salted caramel ice cream (pb) (gf) (n)

LITTLE MOONS - 1.5 PER BALL

Mini mochi ice cream - Raspberry (v) (gf) / Coconut (v) (gf) / Pistachio (v) (gf) (n) / Mango & Passionfruit (pb) / Salted Caramel (v) (gf)



Food allergies? If you require information about the ingredients we use, please ask a manager before ordering. Wheat & nuts are used daily in our kitchen. Fish & poultry may contain bones. Allergy-free products are prepared in a kitchen where other allergens are present, subsequently we cannot guarantee it is 100% free from allergens. Prices include VAT at the current rate. (pb) plant-based | (pbo) plant-based option available | (gf) gluten-free | (gfo) gluten-free option available | (n) contains nuts

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