

small plates

WHOLE GARLIC LANGOUSTINES - 7.5
with roasted garlic aioli, arrabiata sauce and
sesame wakame seaweed (wg) / 541Kcal

MIXED OLIVES & ARTISAN BREAD - 6.5
with olive oil and balsamic vinegar (pb) (wgo) / 665Kcal

SOURDOUGH PITTA & VELVETY HOUMOUS - 5.5
with toasted pine kernels and pepper-drops (pb) / 839Kcal

HONEYED DUCK FILO PARCEL - 8.5
with harissa chickpea & orange salad / 518Kcal

LUXURY TRUFFLED NUTS - 4
with roasted Valencia almonds, cashews and peanuts
with truffle oil (pb) (wg) (n) / 307Kcal

HANDMADE SCOTCH EGG - 7.5
with chunky brown sauce / 429Kcal

DEEP-FRIED CALAMARI - 7.5
with roasted garlic aioli and sesame wakame seaweed (wg) / 268Kcal

HALLOUMI FRIES - 5.5
with sweet chilli dip (v) (wg) / 554Kcal

BLISTERED PADRON PEPPERS - 4
with chipotle & roasted garlic aioli (pb) (wg) / 94Kcal

PLANT-BASED SAUSAGE ROLL - 5
with chunky brown sauce (pb) / 413Kcal

A SPRITZ WHILE YOU DECIDE?

Aperol Spritz - 8.5
Aperol, Prosecco and soda,
garnished with an orange slice

roast plates



ROAST SIRLOIN OF BEEF - 17.5 (wgo) / 839Kcal

ROAST LOIN OF PORK - 16.5 (wgo) / 909Kcal

GUEST ROAST
ask your server for details

PLANT BASED ROAST OF THE DAY
ask your server for details (pb)

roasts are served with fluffy roast potatoes, seasonal
vegetables, giant Yorkshire pudding, and a rich jus
(unless otherwise specified)

large plates

21-DAY AGED BEEF BURGER - 15
with cheese, bacon, relish, burger sauce & dill pickles in a brioche
bun. Served with skin-on fries and sesame Asian slaw (wgo) / 1203Kcal

- add an extra patty (+369Kcal) 4 -

FISH & CHIPS - 15
tempura beer battered market fish with chunky chips, minted peas
and tartare sauce / 710Kcal

FISH OF THE DAY

- ask your server for details -

PAPPARDELLE CON FUNGHI - 13.5
sautéed chestnut & porcini mushrooms in a garlic butter sauce
with parsley, Parmesan, and pappardelle pasta (v) / 1056Kcal

JAMAICAN JERK JACKFRUIT SOFT TACOS - 13.5
with avocado, mango, chilli, and kidney beans (pb) / 359Kcal

CAESAR SALAD - 9.5
romaine lettuce, garlic croutons, bacon, Caesar sauce and anchovies
/507Kcal

- add chicken (+239Kcal) or halloumi 4 (+338Kcal) |
or avocado 2.5 (+157Kcal) | or a runny egg 2 (+55Kcal) -

sides

SKIN-ON FRIES - 3.5 (pb) (wg) / 316Kcal

CHUNKY CHIPS - 3.5 (pb) (wg) / 256Kcal

SWEET POTATO FRIES - 4 (pb) (wg) / 324Kcal

BAKED CAULIFLOWER CHEESE - 4.5 (v) / 416Kcal

**TRUFFLE & PARMESAN
CAVOLO NERO - 4** (v) (wg) / 237Kcal

HALLOUMI FRIES - 5.5
with sweet chilli dip (v) (wg) / 553Kcal

**MINTED PEA & PEPPER-DROP
SALAD - 4** (v) (wg) / 101Kcal

desserts

DOUBLE CHOCOLATE BROWNIE - 7
with vanilla ice cream and hot salted caramel sauce
(v) (wg) / 1059Kcal

RASPBERRY JAM PUDDING - 7
with rhubarb compote and vanilla custard (pb) / 567Kcal

RUBY CHOCOLATE CRÈME BRÛLÉE - 7
with ginger snap dunkers (v) (wgo) / 499Kcal

CHEESECAKE OF THE DAY - 7

- ask your server for details -

LEMON MERINGUE TARTLET - 7
with real honeycomb and strawberry coulis (v) / 489Kcal

**SELECTION OF ICE CREAMS &
SORBETS - 2** (pbo) / per scoop

-ask your server for details -



Food allergies? Please advise your server or ask for a manager before ordering. If you require information about allergens in our food, please scan the QR code. All dishes are prepared in a kitchen where all allergens are present, subsequently we cannot guarantee any to be 100% free from allergens. Fish & poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (pb) plant-based | (pbo) plant-based option available | (wg) made without gluten | (wgo) without gluten option available | (n) contains nuts