

A LA CARTE

Served from 5pm - 10pm

ON ARRIVAL

- Aperol Spritz 9**
- Blood Orange & Passion Fruit Collins 9.5**
- Negroni 10**
- French 75 10**
- NV Santa Eleni, Prosecco, Veneto, Italy 7.5**
- NV Moët & Chandon Brut, Épernay, Champagne, France 15**

LARGE PLATES

- Marinated Bavette Steak 16**
Watercress, chimichurri & triple cooked chips
- Half Spiced Roast Chicken, Triple Cooked Chips & Garlic Mayonnaise 15**
Marinated with chilli & herbs, served with roast tomatoes
- Tuna Niçoise Salad 14.5**
Seared tuna steak, boiled egg, anchovy, black olives, red onion and frisée lettuce
- Pan Fried Banbury Duck Breast 15**
Braised heritage carrots, baby turnips, orange, duck jus with a pea & mint puree
- Whole Grilled Sea Bream 14.5**
Citrus dressed broccoli & salsa verde
- Marinated Tofu (vg) 13**
Soba noodles, pak choi & soya broth
- Caesar Salad 14**
Grilled tarragon chicken, romaine lettuce, caesar dressing & croutons

GOURMET BURGERS

A delicious, messy burger served in a brioche bun with triple cooked chips

- Vegan Cheeseburger (vg) 14.5**
Beyond Meat plant-based patty, vegan cheddar, lettuce, onion, tomato, relish and vegan mayo.
- Aged Rump of Beef Burger 14.5**
6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and house sauce.
- Buttermilk Cajun Chicken Burger 14.5**
Sliced buttermilk Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce.
- Grilled Halloumi Burger (v) 13.5**
Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus.

SMALL PLATES & BAR SNACKS

- Sweet Potato Hummus & Flat Bread (v) 6.5**
- Olives (v) 4.5**
- Smoked Almonds (v) 4**
- Arancini (tomato and basil) 7**
- Crispy Calamari 7.5**
With homemade chilli jam
- Herb Crusted Lamb Cutlets, Tatziki 11.5**
- Octopus, Chorizo and Roasted Peppers 8**
- Chicken Wings 7.5**
BBQ, buffalo or cranberry glaze
- Truffled Mushroom Mac and Cheese (v) 8**
- Waffle Fry Nachos (v) 7.5**
Sour cream, salsa, guacamole
- Coxinas 6.5**
Brazilian chicken croquettes
- Jackfruit Wings (vg) 7.5**
With chipotle veganaise
- Smoked Mackerel, Fennel & Cucumber Salad, Dill Dressing 7.5**
- Breaded Brie, Mixed Beetroot, watercress & pine nut salad (v) 7**
- Beef Tacos, Red Cabbage, Vinaigrette & Tomato Salsa 8.5**

EXTRA SIDES

- Green Salad, Lemon Mustard Dressing 3.5 | House**
- Coleslaw 3.5 | Triple Cooked Chips 4 | Sweet Potato Fries 5**
- Halloumi Fries 6.5 | Cheesy Chips 6**

- Extra Toppings**
Egg **1** / x2 Bacon **2** / Cheddar Cheese **1** / Stilton **1.5** / Jalapeno's **1** / Chilli **1** / Artichoke **1.5** / Mushroom **1.5**

DESSERTS

- Sticky Toffee Pudding 7**
With vanilla ice cream
- Nutella Doughballs 7.5**
With strawberry & vanilla ice cream
- Chocolate Brownie 7.5**
With pistachio ice cream

Please inform a member of our team of any allergy or dietary requirements
A discretionary service charge of 12.5% is added to your bill. All tips go to the staff.