A LA CARTE

Kitchen until 10pm

SHARING PLATTERS

Charcuterie Board	16	Cheese Board 15	
A platter of coppa ham, salami Milano, chorizo, pickli vegetables & savoury seeded crackers	ed	A platter of Shropshire blue, red leicester, brie, mango chutney, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons & savoury seeded crackers	
NIBBLES		SMALL PLATES	
Marinated Olives	4	Chicken Wings (Half portion/Full portion)	8/14
Croquettes of seasoned chicken	8	BBQ sauce/Frank's hot sauce/Peanut & Strawberry	_
Kibbeh Lebanese beef croquettes	8	Crispy Szechuan Popcorn Squid with garlic mayo	8
Cheese Fondue Croquettes (v)	8	Pulled beef Mac and Cheese (vo) Bao Bun Duo Steak/pulled aubergine/crispy pork	8.5 9
LARGE PLATES		Stuffed Bone Marrow Tender barbecue beef	8.5
Picanha Steak (11.5 oz)	25.5	marrow with pink onions & aged cheddar sauce	0.5
Served with skin-on fries, grilled tomato, and your choice of mushroom sauce or peppercorn sauce.		Barbecue Lamb Flatbread with charred aubergine & salsa verde	11
Swap for halloumi fries 2 or sweet potato fries 1	22 -	Prawn Cocktail with homemade Marie Rose sauce	8.5
Lamb Rump With dauphinoise potatoes, pea puree, mixed pepper & tarragon jus	22.5		
Smoky Barbecue Ribs (Half rack/Full rack)	14.5/18.9	ON THE SIDE	
Pork ribs in barbecue glaze with coleslaw, pink onions, served with skin-on fries		LS Chunky Chips with special mayo (v)	5
Warm Winter Salad	15 .5	Tarragon-buttered New Potatoes & Artichokes (v)	6.5
Pulled chicken, roasted root vegetables with a yogur mustard dressing	t &	Sweet Potato Fries (vg)	6
Whole Seabass Served with pak choi & a seafood dressing	16.5	Halloumi Fries in a panko breadcrumb, w/chipotle mayo	6.5
Barbecue Beef Short Ribs Slow roasted smoked beef ribs, lobster macaroni cheese, corn cob and lobster butter	24.5 BURG	Mixed Salad (vg) with mustard dressing	4
		a brioche bun with skin-on fries ries 1 or halloumi fries 2	
Extra Toppings Pickled Jalapeños 1 / Fried	Egg 1.5 / Sn	noked Streaky Bacon 2 / Cheddar 1 / Blue Cheese 1.5	
Vegan Cheeseburger (vg) Moving Mountains™ vegan patty served with vegan a poppy seed bun	cheddar, le	ettuce, onion, tomato, relish & vegan mayo in	
Aged Rump of Beef Burger 6oz Aged Rump premium beef patty, cheddar, lettur	ce. onion to	omato, relish and burger sauce	
Spicy Cajun Chicken Burger		15.5	i
Sliced Cajun chicken breast, cheddar, relish, lettuce	e, colesiaw,		
Grilled Halloumi Burger (v)		15.5	i

DESSERTS

Two slices of grilled halloumi, relish, lettuce, roasted peppers & beetroot hummus

All at **7.5**

Sticky Toffee Pudding served warm with vanilla ice cream
Whipped Cheesecake ask your server for today's flavour
Crumble served with vanilla ice cream. Ask for today's flavour
Belgian Waffles with banana ice cream & strawberries

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.

If for any reason our service doesn't meet your expectations, speak to the manager and we will be happy to address any concerns

Friday's bottomless options are only available as an upgrade to a main dish