

A LA CARTE

Kitchen until 10pm

SHARING PLATTERS

Charcuterie Board

16

A platter of coppa ham, salami Milano, chorizo, pickled vegetables & savoury seeded crackers

Cheese Board

15

A platter of Shropshire blue, red leicester, brie, mango chutney, sun-dried tomatoes, marinated garlic, peppers, olives & cornichons & savoury seeded crackers

NIBBLES

Arancini 8 / Olives 4 / Croquettes of seasoned chicken **8** / **Kibbeh** Lebanese beef croquettes **8** / **Cheese Fondue Croquettes (v) 8**

LARGE PLATES

Picanha Steak (11.5 oz)

26

Herb-crusted bone & beef marrow, salad, chimichurri and skin-on fries

Upgrade to halloumi fries **2** or sweet potato fries **1**

Lamb Shank

23

With curry & rosemary rice, cucumber, gravy, chili & garlic sauce

Smoky Barbecue Ribs (Half rack/Full rack)

14.5/18.9

Pork ribs in barbecue glaze with coleslaw, pink onions, served with skin-on fries

Chicken Salad

16

Mixed leaves, broad beans, peas, house & caesar dressings

Halloumi Salad

14.8

Mixed leaves, avocado, quinoa, beetroot hummus & balsamic dressing

Whole Seabass

16.8

Served with broccoli, fresh orange & a seafood dressing

Roasted Vegetable Tart

18

Green beans, broccoli, bell peppers, mushrooms, baby potatoes and balsamic dressing

SMALL PLATES

Chicken Wings (Half portion/Full portion)

8/14

BBQ sauce/Frank's hot sauce/Peanut & Strawberry

Crispy Szechuan Popcorn Squid with Asian chili sauce

8

Pulled beef Mac and Cheese (vo)

8.5

Duo of Tacos Steak/pork/jackfruit

9

Stuffed Bone Marrow Tender barbecue beef marrow with pink onions & aged cheddar sauce

8.5

Harissa Lamb Kebab with hummus, cucumber & pickled onions

11.5

Burrata Salad with heritage tomatoes, parsley cress, chili & herb breadcrumbs

8.5

Asparagus with crispy poached eggs & shaved parmesan

8

Waffle-Fry Nachos with guac, sour cream & jalapeños

8.5

ON THE SIDE

LS Chunky Chips with special mayo (v)

6

Tarragon-buttered Broccoli & Green Beans (v)

6.5

Sweet Potato Fries (vg)

6

Halloumi Fries in a panko breadcrumb, w/chipotle mayo

6.5

Mixed Salad (vg) with mustard dressing

4.5

BURGERS

A delicious, messy burger served in a brioche bun with skin-on fries
Upgrade? sweet potato fries **1** or halloumi fries **2**

Extra Toppings Pickled Jalapeños **1** / Fried Egg **1.5** / Smoked Streaky Bacon **2** / Cheddar **1** / Blue Cheese **1.5**

Vegan Cheeseburger (vg)

16

Moving Mountains™ vegan patty served with vegan cheddar, lettuce, onion, tomato, relish & vegan mayo in a poppy seed bun

Aged Rump of Beef Burger

16

6oz Aged Rump premium beef patty, cheddar, lettuce, onion, tomato, relish and burger sauce

Spicy Cajun Chicken Burger

15.5

Sliced Cajun chicken breast, cheddar, relish, lettuce, coleslaw, and garlic sauce

Grilled Halloumi Burger (v)

15.5

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

DESSERTS

All at 7.5

Sticky Toffee Pudding served warm with caramel sauce and vanilla ice cream

Whipped Cheesecake ask your server for today's flavour

Crumble of nectarine and peach, served with almond topping and custard

Belgian Waffles with banana & strawberry ice creams

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