



BREADS & NIBBLES

Hot Honey Halloumi Chips (v)	8.50
Garlic & Rosemary Focaccia (ve) Extra virgin olive oil, sea salt + mozzarella (v) 2.00	7.95
Marinated Italian Olives (ve)	5.25

LITTLE PLATES

Buttermilk Calamari Smoked paprika & garlic coating, aioli	9.50
Prawn & Smoked Salmon Cocktail Avocado, little gem, cucumber, Marie Rose sauce, marinated tomatoes, artisan bread	12.95
Korean Fried Sesame Cauliflower (ve) Hummus, rocket, spring onion, chilli	7.50
Spiced Lamb Kofta Tzatziki, mixed leaf salad, garlic bread	8.95
Sticky Sesame Chicken Ginger teriyaki glaze, spring onion, chilli, sesame seeds	8.95

MAINS

Sticky Teriyaki Chicken Gyros Mixed leaf salad, marinated tomatoes, flatbread, mint & garlic yoghurt, French fries	17.95	Chicken Caesar Salad Soft-boiled free-range egg, anchovies, crispy pancetta, little gem, Parmesan shavings, croutons, Caesar dressing	17.95
Hand Carved Ham & Eggs Chunky chips	16.95	Goodness Bowl (ve) Roasted sweet potato, kale, quinoa, black beans, chicory, toasted seeds, mustard vinaigrette + halloumi (v) 5 + chicken 5 + king prawns 6.50 + buffalo mozzarella (v) 6.50	12.50
Fish & Chips Battered with Cornish Orchard cider, crushed minted peas, tartare sauce, curry sauce	Small 14.95 Regular 19.95		
Slow-Braised Lamb Shank Roasted squash, peppers & beetroot, sautéed new potatoes, red wine gravy	27.50		
Fish of The Day Ask your server for today's special			
Homemade Beef, Ale & Mushroom Pie Glazed carrots, kale, braised red cabbage, creamy mash, red wine gravy	19.50		
Rigatoni alla Vodka (ve) Italian-style rich tomato sauce, infused with vodka, rocket	13.50		



A discretionary 10% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks. If you prefer to leave a different amount or to remove the gratuity, no problem - just ask your server.

All dishes are prepared in areas where cross contamination may occur. Menu descriptions aren't guaranteed to include all ingredients. Please advise if you have any allergens or intolerances before ordering. Scan the QR code for full allergens menu.

(V) Vegetarian (VE) Vegan

GRILLS

8oz Aberdeen Angus Sirloin 32.50
Mushroom, tomato, house salad &
French fries or chunky chips
+ Garlic king prawns 6.50

Steak Frites 23.50
8oz flat iron served pink, marinated tomatoes,
rocket, French fries

SAUCES

+ Peppercorn | + Mushroom | + Bearnaise 2.50
+ Garlic & Thyme Butter 0.95

Pollo Picante 21.50
Half a boneless chicken, picante marinade,
marinated tomatoes, salad, saffron & garlic aioli,
French fries

Chargrilled Celeriac Steak (ve) 15.95
Porcini puree, roast garlic new potatoes, sourdough
crumb, orange & thyme dressing, crispy kale

BURGERS

Sticky Chicken Burger 17.95
Fried chicken, sticky ginger teriyaki glaze,
cucumber, spring onions, crisp lettuce, tomato,
brioche bun, French fries.
Go light with grilled chicken breast

Aubergine Milanese Burger (ve) 16.95
Dill pickle, lettuce, tomato, pesto, hummus,
brioche bun, French fries

Ultimate Burger 22.50
Two beef & Hampshire smoked pork burgers,
pulled bbq duck, cheddar, crispy pancetta,
pickle, burger sauce, lettuce, tomato, onion rings,
saffron aioli, French fries, brioche bun

House Burger 17.50
Two beef & Hampshire smoked pork burgers, pickle,
burger sauce, lettuce, tomato, French fries, brioche bun

ADD ONS FOR YOUR BURGERS

+ cheese (v) 1.50 | + halloumi (v) 3
+ bacon 1.50 | + crispy duck 3

SIDES

Seasonal Vegetables (v) 5.95	Truffle & Parmesan Fries 5.95	Creamy Mash (v) 4.95
Chunky Chips (ve) 4.95	Onion Rings (v) 4.95	Lebanese Fries (ve) 6.95
French Fries (ve) 4.95	House Salad (ve) 4.95	Teriyaki glaze, garlic mayonnaise, spring onions, chilli, pumpkin seeds

DESSERT

Traditional Dessert Of The Day 8.95

Chocolate Chip Cookie Dough (ve) 8.25
Toffee sauce, vanilla ice cream

Chocolate Brownie (v) 8.50
Chocolate sauce, vanilla ice cream

Sticky Toffee Pudding (v) 8.95
Banoffee sauce, vanilla ice cream

Lemon & Rosemary Posset (v) 6.95
Served with shortbread

Blood Orange Tart (v) 9.95
Chantilly cream, orange segments

Toffee Apple Cheesecake (v) 9.95
Caramel sauce, apple crisps

Fresh Cream Profiteroles (v) 7.95

Selection of Ice-Creams (v) & Sorbets (ve)

Two scoops 5.95
Three scoops 7.95

