

DINNER MENU

Available from 5.30pm until 9.00pm

APPETISER

Bread bowl (ve) £4.00 | Puglian olives (ve) £4.00 | Bar snacks (v) £3.50 | Arancini (v) £6.00

SHARING BOARDS

Pig and pickle | Prosciutto, Milano, Nduja & mozzarella bruschetta and pickles | £16.00

Baked camembert | toasted focaccia and apple chutney (v) | £16.00

Cornish mussels | lemon & shallot butter sauce and toasted focaccia | £20.00

STARTERS

Fritto misto | house sweet chilli jam | salad leaf | £10.95

Cod goujons | katsu curry | coconut rice | pickled cucumber | £10.95

BBQ chicken wings | spring onion | salad leaf | £10.95

Lamb ragu | truffle potato agnolotti | crispy sage | parmesan | £12.95

Garlic wild mushrooms | bruschetta | pickled chilli | rocket | (vg) | £10.95

Mozzarella | heritage tomatoes | basil pesto (v) | £10.95

MAINS

Pan fried hake | herby al forno potatoes | roasted broccoli | salsa verde | £21.95

Seafood linguine | white wine butter sauce | cherry tomatoes | pangrattato | £21.95

Corn-fed chicken supreme | potato fondant | carrot puree | fine beans | jus | £21.95

8oz middle-cut sirloin steak | cauliflower puree | horseradish | jus | triple cooked chips | £28.00

Red lentil pasta | aubergine & tomato stew | smoked almonds | feta (vg) | £19.95

Risotto primavera | wild garlic & hazelnut pesto (v) | £19.95

SIDES | £4.50

Fries | Roasted vegetables | Mixed greens | Salad bowl

We create all of our food fresh to order, please allow good timing in between courses.

Menu key: (v) Vegetarian | (vg) Vegan |

Some dishes may contain allergens. If you have any dietary requirements, please speak to a member of our team.