

ALL DAY DINING

menu





SHARERS & NIBBLES

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| MIXED BREADS | 7.95 |
| <i>Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter</i> | |
| MOROCCAN CORN RIBS (vg)(ngci*) | 8.95 |
| <i>Moroccan spices, fresh lime, red chilli</i> | |
| MIXED OLIVES (vg)(ngci*) | 5.5 |
| <i>Bella di Cerignola mixed olives</i> | |
| MESQUITE SMOKED CHICKEN WINGS (ngci*) | 9.5 |
| <i>Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli</i> | |
| ARANCINI PEPERONATA (v) | 5.95 |
| <i>Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers & melting mozzarella with garlic aioli</i> | |
| CHARCUTERIE & CHEESE BOARD | 18.95 |
| <i>Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple & cider brandy chutney</i> | |
| VEGETARIAN ANTIPASTI BOARD (v) | 17.95 |
| <i>Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes</i> | |

SANDWICHES & WRAPS

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| CHICKEN CLUB (gfa) | 12.95 |
| <i>Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise</i> | |
| BACON & BRIE (gfa) | 10.95 |
| <i>Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade</i> | |
| EGG SALAD (v) | 7.95 |
| <i>Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion & rocket</i> | |
| CAPRESE SALAD (v)(gfa) | 10.5 |
| <i>Fresh mozzarella, ripe tomatoes & basil layered on toasted sourdough with extra virgin olive oil & a touch of balsamic glaze</i> | |
| GRILLED BLACKENED FISH WRAP | 9.95 |
| <i>Spiced blackened fish, grilled to perfection & wrapped with crisp lettuce, fresh tomato, slaw & mayo</i> | |
| CHICKEN & BLUE CHEESE WRAP | 9.95 |
| <i>Chargrilled chicken breast with gem lettuce, tomato, red onion & a rich blue cheese mayo, crisp onions served in a warm tortilla</i> | |
| FALAFEL & HOUMOUS SALAD WRAP (vg) | 9.95 |
| <i>Crispy falafel with smooth houmous, fresh salad & a vibrant green pesto, wrapped in a soft tortilla</i> | |

PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.

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| DIAVOLA | 17.95 |
| <i>Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli</i> | |
| MARGHERITA (v) | 15.95 |
| <i>Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil</i> | |
| VEGAN RUSTICA (vg) | 15.95 |
| <i>Tomato, grilled vegetables, vegan mozzarella, fresh basil</i> | |
| POLLO AL FUNGHI | 17.95 |
| <i>Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil</i> | |

STARTERS

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| BEEF & CHIANTI CROQUETTES | 9.5 | CHICKEN & HAM HOCK TERRINE | 9.5 |
| <i>Golden beef & Chianti croquettes. rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on red wine jus with pea shoots</i> | | <i>Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough</i> | |
| FLORENTINE FISHCAKE (ngci*) | 9.5 | TWICE BAKED CHEESE SOUFFLÉ (v) | 10.95 |
| <i>Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas</i> | | <i>Light, airy & enriched with mature Cheddar & Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce & truffle oil</i> | |
| ARTICHOKE FLOWER (vg)(ngci*) | 8.95 | VEGETABLE & RED LENTIL SOUP (vg) | 7.5 |
| <i>Crisp breaded fried artichoke flower, houmous, frisée lettuce & herb oil</i> | | <i>A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread</i> | |
| THAI SPICED CHICKEN & COCONUT SOUP | 7.95 | SMOKED SALMON (gfa) | 10.95 |
| <i>A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves</i> | | <i>Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast</i> | |

SALADS

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| CAPRESE SALAD (v)(ngci*) | 14.95 | SUPERFOOD SALAD (vg)(ngci*) | 13.95 |
| <i>Fresh vine tomatoes, creamy mozzarella, & basil leaves, finished with extra virgin olive oil & a drizzle of balsamic glaze</i> | | <i>A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing</i> | |
| CAESAR SALAD | 14.95 | ADD HALLOUMI (v)(ngci*) 4.95 ADD GRILLED CHICKEN BREAST (ngci*) 5.95 ADD FALAFEL (vg) 4.95 | |
| <i>Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies</i> | | | |

MAINS

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| 15oz SLOW COOKED LAMB SHANK | 27.95 | GARLIC & HERB HALF ROAST CHICKEN (ngci*) | 18.95 |
| <i>A generous 15oz lamb shank, slow-cooked for perfect tenderness in a fragrant mint & rosemary jus, accompanied by buttery mashed potato & tenderstem broccoli</i> | | <i>1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad</i> | |
| TUSCAN SEA BASS (ngci*) | 19.95 | CONFIT DUCK | 24.95 |
| <i>Pan-seared sea bass fillet served with a Tuscan tomato, olive & caper ragù, finished with fresh basil & lemon</i> | | <i>Crispy duck leg, Marco Pierre White potato gratin, sugar snap peas, tenderstem broccoli, red wine jus</i> | |
| FISH & CHIPS (ngci*) | 18.95 | PEA & SHALLOT RAVIOLI (vg) | 15.95 |
| <i>Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge</i> | | <i>Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan</i> | |
| HALLOUMI & CHIPS (ngci*) | 17.95 | LASAGNE AL FORNO | 17.95 |
| <i>Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce</i> | | <i>Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel & mozzarella, finished with Parmesan, vine tomatoes & fresh basil</i> | |
| CHICKEN TIKKA MAKHANI | 19.95 | BLACK TRUFFLE RAVIOLI (v) | 22.5 |
| <i>Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice</i> | | <i>Fresh pasta parcels filled with a rich black truffle & ricotta blend, served in a silky Parmesan & truffle cream & finished with black truffle seasoning & chive oil</i> | |

FROM THE GRILL

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| SIGNATURE CHEESEBURGER | 18.95 | GARDEN BURGER (vg)(gfa) | 19.95 |
| <i>Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries</i> | | <i>Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries, rocket and tomato salad</i> | |
| 8oz DRY AGED RIBEYE STEAK (ngci*)  | 29.95 | STEAK FRITES (ngci*) | 24.95 |
| <i>8oz 28 day dry aged rib eye steak, triple-cooked chips, rocket & Parmesan salad, peppercorn sauce</i> | | <i>8oz steak, french fries, rocket & Parmesan salad, peppercorn sauce</i> | |

SIDES

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| STEAK GARNISH (vg) | 4.5 |
| <i>Portobello mushroom, grilled tomato & onion rings</i> | |
| CURRY GARNISH (v) | 4.5 |
| <i>Poppadum, tear drop naan bread, mango chutney</i> | |
| ONION RINGS (vg) | 4.25 |
| FINE BEANS (vg) | 4.25 |
| FRENCH FRIES (vg)(ngci*) | 4.95 |
| SAUTÉED SPINACH (vg)(ngci*) | 4.25 |
| CHILLI & GARLIC TENDERSTEM BROCCOLI (vg)(ngci*) | 4.5 |
| TRIPLE-COOKED CHIPS (vg)(ngci*) | 4.95 |
| ROCKET & PARMESAN SALAD (vg)(ngci*) | 4.5 |
| PEPPERCORN SAUCE (vg)(ngci*) | 4.5 |
| RED WINE JUS (vg)(ngci*) | 4.5 |
| SLOW-ROASTED GARLIC AIOLI (v) | 4.25 |
| KACHUMBER SALAD (vg)(ngci*) | 4.25 |
| TOMATO & ONION SALAD (vg)(ngci*) | 4.5 |

DESSERTS

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| CHOCOLATE & CAMEL CHEESECAKE (vg)(gfa) | 8.95 |
| <i>A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream</i> | |
| CHURROS & DIPS (v) | 7.95 |
| <i>Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel</i> | |
| BANANA BRÛLÉE STICKY TOFFEE PUDDING (v) | 8.95 |
| <i>Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce & vanilla ice cream</i> | |
| MACERATED STRAWBERRY & ELDERFLOWER ETON MESS (v)(ngci*) | 7.95 |
| <i>Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis</i> | |
| INDIVIDUAL MASCARPONE TIRAMISU (v) | 9.5 |
| <i>Espresso-soaked sponge (savoiardi) biscuits & a rich mascarpone cream, finished with a generous dusting of cocoa powder</i> | |
| CHEESEBOARD (v) | 12.95 |
| <i>Hand selected cheeses, Colliers Welsh Cheddar, French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney</i> | |
| SORBET SELECTION (vg)(ngci*) | 7.5 |
| <i>Choose any three scoops from our refreshing sorbets: strawberry & Champagne, raspberry, or lemon</i> | |
| ICE CREAM SELECTION (v) | 7.5 |
| <i>Choose any three scoops from our refreshing ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb</i> | |

(vg) Vegan (v) Vegetarian (vg*) Vegan Optional (gfa) Gluten Free Alternative

While we offer dishes created with no gluten containing ingredients (NGCI), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.