

DINNER

toasted almonds & olives 4.9

bread & oil, herb focaccia w ev olive oil 4.5 / 7

fresh dips & crudite [pb]

veg crudités & focaccia crisps w whipped fava & fresh guac dips 12.9

STARTERS [OR SMALL PLATES FOR SHARING]

summer squash & radicchio, tzatziki, chilli [plant based] 8.4

fresh burrata w grilled peas, courgette & hazelnuts [v] 10

prawn cocktail, the classic version w melba toast 10.9

herb focaccia, labneh, fresh herb pesto 7.4

fried chicken bites w basil aioli, parmesan 8.7

crab & potato rosti, fresh crab, mayo, potato cake, kumquats & golden caviar 10.9

chickpea fritters, plant yoghurt, herb chutney, spice crunch [plant based] 9.4

avocado & pear w ponzu tahini vinaigrette, miso & toasted chestnuts [plant based] 8.4

LARGE PLATES

warm chicken salad | spring leaves w roast chicken, pickled pear, toasted nuts, caperberries & dressing [PLANT BASED W CHICKPEA FRITTERS] 15.4

chilli crab linguine | fresh white & brown crab, chilli, garlic, shallot, lemon 19.7

pan roasted hake | fresh hake served on house potato cake, fresh greens, lemon & caper butter sauce 26.4

crispy chicken sandwich | w cheddar cheese, basil mayo, potato bun, pickles, butter lettuce, skin-on fries & aioli 18.4
ADD BACON 2

truffle mushroom pappardelle | sauteed mushroom, cashews, white miso [PLANT BASED] 15.4
ADD BURRATA 4

roasted gnocchi | herb pesto w asparagus, broad beans, peas, parmesan & fresh herbs [V, CAN BE PLANT BASED] 15.9
ADD BURRATA 4

parmesan chicken schnitzel | w garlic butter, crisp caesar salad, skin-on fries, aioli & fresh lemon 22.7

double cheeseburger & fries | 1/3lb dry-aged beef, cheese fondue, onion, pickles, sauce & greens, skin-on fries & aioli 19.7
ADD BACON 2

steak frites | grilled dry-aged earl of stoneham steak, peppercorn sauce, watercress, skin-on fries 24

fish & chips | deep fried hake w malt vinegar batter & skin-on fries, yuzu kosho tartare, maldon & fresh lemon 19.9



PRIX FIXE MENU AVAILABLE
2 courses 24
3 courses 29