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]	fried chicken bites w basil aioli, parmesan 8.7
summer squash & radicchio, tzatziki, chilli [plant based] 8.4	crab & potato rosti, fresh crab, mayo, potato cake, kumquats & golden caviar 10.9
fresh burrata w grilled peas, courgette & hazelnuts [v] 10	chickpea fritters, plant yoghurt, herb chutney, spice crunch [plant based] 9.4
prawn cocktail, the classic version w melba toast 10.9	avocado & pear w ponzu tahini vinaigrette, miso & toasted chestnuts [plant based] 8.4
herb focaccia, labneh, fresh herb pesto 7.4	

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 frites & aioli 18.4

truffle mushroom pappardelle \mid 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 frites, aioli & fresh lemon 22.7

double cheeseburger & fries \mid 1/3lb dry-aged beef, cheese fondu, 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 \mid deep fried hake w malt vinegar batter & skin-on frites, yuzu koshu tartare, maldon & fresh lemon $\;$ 19.9



PRIX FIXE MENU AVAILABLE 2 courses 24 3 courses 29

please advise us of any special dietary requirements. we are unable to guarantee any food or drink are totally allergen-free. if you have a serious allergy please speak to our manager in the first instance before ordering. we add an optional 12.5% restaurant charge split between a tronc which is shared between all of the team & a contribution to wages so that basic pay is guaranteed above living wage, please ask for more details or if you would like it removed.