

<i>SNACKS</i>	Gordal Olives // Almonds	5
	Warm focaccia with olive oil & balsamic	5
	Crispy fried aubergine, miel de cana, wild oregano	9
	Hummus, crudités	8.5
	Beetroot, yoghurt & dill dip, crudités	8.5

<i>STARTERS</i>	Devon crab, chilli crème fraîche & toast	14
	Twice baked cheddar soufflé, sourdough	12
	Wild tiger prawns with chilli garlic butter	14
	Crispy squid & aioli	10
	Serrano ham, fig & pecorino	12

<i>MAINS</i>	Fish pie & buttered greens	21
	Rose harissa poussin, crispy onion pilaf, yoghurt & garlic spinach	25
	Beef burger, Monterey Jack cheese, bacon, relish, house sauce & fries	18
	Var salmon with spinach, new potatoes & hollandaise	23
	Onglet/Ribeye steak with bone marrow butter & fries	28/35
	Chicken Caesar Salad	18
	Coconut curry with squash, turmeric, pak choi & sticky rice <i>+ prawns 6 // + grilled chicken 6</i>	18

<i>SIDES</i>	Fries / Sweet potato fries	All 6
	Buttered new potatoes	
	House salad	
	Seasonal greens	
	Tenderstem broccoli	

<i>DESSERT</i>	Sticky date pudding, vanilla ice cream	10
	White chocolate cheesecake, berry compote	9
	Molten chocolate pudding, crème fraîche	10
	Fresh goat's cheese with truffle honey & sourdough	10
	Affogato (<i>add a shot of Amaretto +4</i>)	5.5
	Selection of ice creams & sorbets	3 per scoop

Please let us know if you require an allergen menu or would like any other information on our dishes.



*Please scan the QR code to see our full allergen menus.
NB - our kitchen is small and we cannot guarantee that there is no cross-contamination of ingredients.*