



NEW TO OUR MENU?

Treat it however you like.

Between two, we suggest 3-4 small plates, small bowls or skewers to share, followed by your own main course.

FOR THE TABLE

rosemary focaccia, olive oil vg	£3.5
nocellara olives vg/gf	£4.8
sourdough boule, black tahini or white miso butter v	£6.5
artichoke & parmesan dip, flame-grilled sourdough v	£9

£8 our small plates are perfect for sharing **£10** ask the team for their recommendations **£12+**

panko aubergine, Korean BBQ vg
braised kidneys, white wine, shallots, garlic, toasted brioche
tempura broccoli, sesame glaze vg

smoked barbery duck, pickled dates, pomegranate, rocket, anise, balsamic gf
aged gouda croquettes (5), honey mustard v
Scottish scallop, parsnip purée, saffron cream, caviar gf

baked taleggio, chilli, honey, focaccia crisp £12
salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo £12.8
beetroot-cured gravadlax, shredded sprouts, apple, mustard, lavosh crackers £13.5

BOWLS & SKEWERS

our skewers are great paired with bowls (starter/main sizes)
try the chicken with wild rice, or the halloumi with lentils

chopped salad; avocado, palm hearts, corn, peas, red onion, croutons vg	£9.2 / £14.5
wild rice & quinoa; spinach, roast squash, broccoli, apple, feta, pomegranate, seeds v/gf	£9.4 / £14.8
puy lentil stew, aubergine, vegan sour cream, urfa chilli vg/gf	£9.5 / £15

SKEWERS

grilled halloumi, kale pesto v/gf	£5.5
Aleppo pepper king prawns gf	£7.8
lemon pepper chicken thigh gf	£7.2

LUNCHTIME SANDWICHES

three cheese sandwich; applewood cheddar, scamorza, mozzarella, braised onions, gherkin, pepper sauce, crisps, dill, sourdough v	£11.5
Christmas sandwich; roast turkey, apple & herb stuffing, brie, fig jam, cranberry, sourdough	£14.5

MAINS

grilled cauliflower, green tahini, cassava, kale, olive verde vg/gf + king prawns £6 suggested wine pairing: Pinot Noir - La La Land	£17.5
cod loin, parmesan cream, sun-dried tomato, spinach gf suggested wine pairing: Chardonnay - Trinity Hill	£21
bone-in chicken schnitzel, sauce vierge suggested wine pairing: Zweigelt - Funkstille	£23.5
minute sirloin, fried St. Ewe egg, salsa verde gf suggested wine pairing: Cabernet Sauvignon - Morandé	£16.8
soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion + smoked streaky Dingley Dell bacon £2	£15.5
chicken bun; buttermilk chicken, Comté, pickled carrots, gherkin, tomato, chipotle mayo	£15.8

whole grilled miso sea bass,
pickled cucumber, nuoc cham **gf**
£25.5
suggested wine pairing:
Grüner Veltliner - Funkstille

roast turkey & all the trimmings,
apple & herb stuffing, port gravy
£32.5
suggested wine pairing:
Rioja Reserva - Bodegas LAN

+ Aleppo pepper king prawns **£6**

380g New York strip **gf**
East Anglian, aged for 56 days
£36.5
suggested wine pairing:
Côtes-du-Rhône - Ferraton

New York strip tagliata,
rocket, parmesan, herb dressing **gf**
£37.8
suggested wine pairing:
Salice Salentino Riserva - Ducale

+ salsa verde / peppercorn / Bajan pepper sauce **£2.8**



SIDES

braised kale, edamame, chilli, sesame vg/gf	£5.2	grilled sweet potato, horseradish cream, cabbage v/gf	£6.8
truffle mac & cheese, crispy rocket & capers, shallot rings v	£9.5	mixed leaves, honey vinaigrette, parmesan gf	£5.5
chips, porcini salt vg	£5.8	creamed corn v/gf	£5.5
roast potatoes vg/gf	£5.5	avocado salsa vg/gf	£5.5

AFTER

hot sticky toffee brioche doughnuts v suggested pairing: Valdespino 'Sol. 1842' Oloroso	£6.8	milk chocolate cheesecake, orange cream v suggested pairing: Tokaji Oremus Aszú 3 Puttonyos	£8.8
rum baba, blackberries, mascarpone v suggested pairing: Maculan Dindarello	£8.7	black forest pavlova, chocolate coconut cream vg/gf suggested pairing: Valdespino 'El Canadao' Pedro Ximénez	£8.5

ANY ALLERGIES OR
INTOLERANCES?
PLEASE LET US KNOW.

100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.



we are proud to be supporting Spread a Smile in their mission of bringing joy to children in hospitals - a discretionary 25p donation will be added to your bill