



TO SHARE

Smoked almonds **PB** 448 kcal 4.95

Olives **PB** 132kcal 4.95

Bread selection, butter, wildflower honey **V** 425 kcal 6.50

Popcorn trio: Truffle & Italian cheese, chimichurri, hot honey & sea salt **V** 324 kcal 6.50

Truffle & Italian cheese popcorn **V** 123 kcal 3.95

Hot honey & sea salt popcorn **V** 100 kcal 3.95

Chimichurri popcorn **PB** 102 kcal 3.95

TO START

Bloody Mary king prawn cocktail, avocado, smoked paprika, charred gem and dark rye bread. 403 kcal 12.50

Enjoy with: De Chansac Sauvignon Blanc, IGP Cotes de Gascogne, France

Sautéed forest mushrooms, balsamic glaze, toasted rye sourdough. **PB** 216 kcal 10.95

Bang bang chicken skewers, Asian slaw, sesame miso, coriander cress, black onion seeds. 267 kcal 10.95

Chicken & smoked ham terrine, fig & sultana toasts, harissa ketchup, pickled red onions, micro cress. 219 kcal 11.95

Whipped plant-based "feta", pico de gallo, tomato & sherry dressing, micro cress, rye sourdough. **PB** 397 kcal 9.95

Salt & pepper squid, gochujang aioli, lime wedge. 634 kcal 12.50

MAINS

Turkish chicken skewers, seasoned chips, chilli coriander yoghurt, hot sauce, pickled red cabbage, charred gem, Turkish style salad, flatbread. 1095 kcal 23.95

Enjoy with: Provence Rosé, Chateau Montaud, France

Caesar salad, avocado, egg, cherry tomatoes, Italian style hard cheese, croutons. **V** 792 kcal 13.00

Add Maple Bacon Chicken 331 kcal 4.95

*Add Celeriac Schnitzel **PB** 303 kcal 4.95*

Dolcelatte & mushroom risotto, tomato sherry dressing, Italian style hard cheese. **V** 582 kcal 22.95

Celeriac schnitzel, seasoned chips, chimichurri, hot sauce, pickled red cabbage, charred gem, Turkish style salad. **PB** 1071 kcal 21.95

Enjoy with: Vin du Marché Viognier, IGP Pays d'Oc, France

Doom Bar® beer-battered haddock, chips, mushy peas, tartare sauce, curry sauce, pickled gherkin. 1256 kcal 20.95

SIDES

Chimmichurri tenderstem broccoli **PB** 100 kcal 5.25

Mini Caesar salad, cherry tomatoes, Italian style hard cheese, croutons. **V** 225 kcal 6.50

Turkish style salad, charred gem **PB** 172 kcal 5.25

Onion rings **PB** 361 kcal 4.95

Seasoned chips **PB** 442 kcal 4.95

FROM THE GRILL

10oz prime ribeye, seasoned chips, onion rings, forest mushrooms, grilled plum tomato.

Peppercorn or Béarnaise sauce. 1338 kcal 35.95

Enjoy with: Valdevina Malbec, La Riojana, Argentina

10oz signature 50-day aged black Angus sirloin, seasoned chips, onion rings, forest mushrooms, grilled plum tomato. Peppercorn or Béarnaise sauce. 1208 kcal 39.95

Enjoy with: Marqués de Reinosa Rioja Crianza, Bodegas Marqués de Reinosa, Spain

10oz Cajun bacon chop, seasoned chips, grilled pineapple, pico salsa, garlic butter. 1139 kcal 22.95

DESSERTS

Sticky toffee pudding, butterscotch sauce, clotted cream, sea salt. **V** 795 kcal 8.95

Seasonal Eton mess, lemon cream. **V** 582 kcal 8.25

Selection of cheeses, quince jelly, sourdough crackers, fig, sultana toasts, wildflower honey. **V** 464 kcal 15.00
Please ask your server for today's cheeses.

Chocolate fondant, chocolate sauce, vanilla ice cream. **V** 570 kcal 9.00

Mango sorbet, berry compote. **PB** 206 kcal 6.25

V: Vegetarian **PB**: Plant-based

A discretionary service charge of 12.5% will be added to your bill.



ALL ALLERGEN INFORMATION CAN BE FOUND BY SCANNING THE QR CODE.

For the safety of our customers with food allergies or intolerances, please notify our team when placing your order. Menu descriptions may not always include all the ingredients contained within the dish. We also kindly advise that we are unable to modify dishes. Please scan the QR code on the menu to access detailed and up-to-date allergen information. Our team is happy to assist you in navigating the allergen guide. The food and drink we prepare is in a shared environment where allergens are handled, including nuts and peanuts. So we are unable to guarantee an allergen free product. Some of our vegetarian and plant-based ingredients may also be affected by our preparation and cooking methods. Adults need around 2000 kcal a day.