

MENU

SMALL PLATES

FISH	Smoked Salmon, Beetroot & Horseradish Salad	8
	Garlic Prawns, Asian Style Vegetables, Toast	8
	Chili Squid, Coriander & Tomato Salsa	8
	Pan Fried Cod, Potato Cake & Green Beans	12
VEG	Padron Peppers, Sea Salt	6
	Asparagus, Parmesan, Truffle Oil	8
	Baked Goat Cheese, Honey, Almonds	9
	Burrata, Tomato Bruschetta, Toast	9
MEAT	House made Scotch Egg, Salad Cream	7
	House made Sausage Roll, Tomato Relish	7
	Ginger Pig Pork Pie, Balsamic Onions	7
	Chistorra Chorizo, Sweet Potato	8
	Pork Belly, Polenta, Grated Courgettes	14
Roasted Lamb Shoulder, Puy Lentils, Broccoli	18	

THE PLATTERS

Trio of Dips, Olive Tapenade, Hummus & Babaganoush	12
'The M.C.', Daily Meat & Cheese Selection	15
Sirloin Sliders, Mustard Aioli on Brioche	17
'The Geezer', Pork Pie, Sausage Roll & Scotch Egg	18

BROCHETTES, served with crostini

Sirloin Steak, Horseradish & Olive Oil	5 each
Halloumi, Rocket Pesto	3 for 13
Chicken & Pancetta, Mustard Aioli	

SIDES

Bread, Oil & Balsamic	3
Buttered New Potatoes	3
Purple Sprouting Broccoli	3

NIBBLES

Fried Salted Corn	3	Habas Fritas	4
Marinated Olives	4	Cheese Bites	4
Smoked Almonds	4	Daily Crisps	5

SAMPLE FOOD MENU

If you have an allergy to any food product, or dietary requirement, please advise us prior to ordering.
Allergens information available on request