

# SUMMER MENU

## SMALL PLATES

Gordal piquanté olives (F,N,V)	4	House bread, whipped butter (D,G,S,V)	2pp
Fried chicken tenders, chilli & watermelon glaze (D,E,G,SY)	10	<b>Add</b>	
		Marinated anchovies (F)	3
		Chicken liver parfait (D,S)	3
Buffalo mozzarella, gazpacho salad, almond pesto (D,N,S)	12	Sun dried tomato hummus (SS,VG)	3

Rosemary & garlic baked camembert, hot honey, ciabatta toast (D,G) | 18

Smoked salmon fishcake, baby sored, crème fraîche (D,E,F,G)	12	Salt & pepper squid, Romanesco sauce, radicchio (F,G,N)	14
Crispy pork belly bites, honey & ginger glaze (G,SS,SY)	12	Heritage carrot & coriander hummus, corn ribs (VG)	10

Charcuterie platter, pickles, house bread, whipped sea salt butter (D,G,M,S) | 18

## LARGE PLATES

Crisp cos lettuce Caesar salad, garlic croûtes, bacon, anchovy & fresh Parmesan (D,E,F,G)	21	Koji glazed cauliflower, pea velouté, broad bean, caper popcorn (SS,SY,VG)	21
<b>With half roast chicken</b>	24	Local beer battered fish, chunky chips, garden peas, tartare sauce (D,E,F,G,M,S)	22
<b>With 5 King prawns</b>	26	Roast rump of lamb, warm new potato & asparagus salad, garlic & mint gremolata (D,E,G,N)	26
Roast wing of skate, peppercorn lobster sauce, Cavallo Nero, skinny fries (CR,D,F,S)	26		
King prawn & mussel linguini, shellfish bisque, fresh chilli & Parmesan (CR,D,E,G,F,MO)	28		

## THE GRILL

225g Dry aged sirloin steak (D), choice of sauce | 25

225g Dry aged fillet steak (D), choice of sauce | 32

**Steak sauces** - Peppercorn, Blue Cheese, Garlic Butter, Chimmi Churri or Café De Paris Butter

Chateaubriand to share, with two sides of your choice (D), choice of sauce | 73

8oz steak burger, seeded bun, tomato relish, monterey jack cheese, baby gem, coleslaw & skinny fries (D,E,G) | 21

**Add bacon £2**

## SIDES

Skinny fries, chilli salt (V) - Roasted carrot, chimmi churri (D,V) - French peas (D) - Caesar salad (E,F,G,M) - Garlic mushrooms (D) | All 5

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

A discretionary service charge of 10% will be added to your table. All prices include VAT.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)