

SMALL + SHARING

Calamari deep-fried calamari, chilli, spring onion, lime + coriander sriracha mayo **8.5**

Glazed Pork Belly Bites slow cooked pork belly, Korean glaze, gochujang cucumber, crackling (GF) **8.5**

Bruschetta pico de gallo, vegan feta, basil, rocket, gremolata dressing (V)(Vg)(GF*) **8**

Whole Burrata marinated artichoke, sundried tomatoes, prosciutto, olives, rocket, balsamic glaze, rosemary + garlic focaccia (GF*) **18**

Cajun Grilled Chicken Tacos guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayo **8**

BURGERS

all served with skin-on fries. Upgrade to chunky chips +2

The House Burger two 3oz beef, cheese, our burger sauce, lettuce, tomato, gherkins (GF*) **17 add bacon +2**

Spiced Buttermilk Fried Chicken crispy chicken breast, Mexicana® cheese, lime + coriander sriracha mayo, lettuce, tomato, red onion **16.5**

The Veggie One Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayo (V)(Vg) **16**

BIGGER PLATES

Fish + Chips battered haddock, mushy peas, home-made tartar sauce, curry sauce, skin-on chunky chips **17.5**

Slow Cooked Pork Belly burnt apple purée, roscoff onion, black pudding crumb, potato terrine, tenderstem broccoli, bacon + mustard cider sauce (GF*) **19**

Seabream Fillet crushed new potatoes, spring onions, peas, green beans, warm tartar sauce, herb oil (GF) **19.5**

Chicken Schnitzel free-range fried egg, garlic aioli, lemon, rocket **18**

Baked Camembert studded with garlic + rosemary, caramelised red onion chutney, toasted ciabatta (V)(GF*) **16.5**

Today's Soup please ask your server for today's flavour. Mini loaf, Netherend Farm butter **7**

Home-Baked Sourdough Toast whipped goat's cheese, roasted hazelnuts, maple syrup (V)(GF*) **8**

Smoked Salmon + Beetroot roasted beetroot, capers, apple, lemon verbena oil, salad (GF) **9.5**

SANDWICHES SERVED MON-SAT, 12PM-5PM

all served with skin-on fries. Upgrade to chunky chips +2

Fish Finger Sandwich breaded fish fingers, bloomer bread, home-made tartar sauce, lettuce, cheddar cheese **12.5**

Whipped Goats Cheese + Roasted Red Peppers grilled focaccia, sundried tomatoes, home-made pesto, rocket (V)(GF*) **12.5**

The Club toasted layered chicken, bacon, egg mayo, lettuce, tomato (GF*) **12.5**

Philly Steak Ciabatta sautéed steak, fried onion + peppers, cheddar cheese, cheese sauce, chives **18**

Roasted Gnocchi spinach, charred peppers, roasted tomatoes, basil, creamy tomato sauce, parmesan (V)(Vg*) **16.5**

Roasted Squash + Gochujang Salad sesame thyme glaze, squash purée, white cabbage, gochujang cucumber, home-made dukkah (V)(Vg)(GF) **15 add smoked salmon or chicken breast +4**

Miso Salmon lemongrass, coconut jasmine rice, asian greens, Japanese dressing, lime (GF) **22**

Pie of the Day creamy mashed potato, tenderstem broccoli, jug of gravy (speak to one of our team for details on today's pie)

STEAKHOUSE

Our 8oz steaks are aged for a minimum of 28 days for maximum flavour and served with roasted tomato, flat mushroom, watercress, skin-on fries + your choice of sauce. Upgrade to chunky chips +2

Ribeye 28

Sirloin 28.5

Rump 27

Bavette 26

Sauces: peppercorn sauce, café de paris butter, chimichurri

SIDES

Fries (GF*) 5 add truffle parmesan +2.5

Chunky Chips (GF*) 5.5 add truffle parmesan +2.5

Wild Salad olives, onions, roasted red peppers, sundried tomatoes, gochujang cucumber (V)(Vg)(GF) **5**

Slaw red cabbage, savoy cabbage, onions, carrots, spring onions, coriander, chilli (V)(GF) **4**

Tomato + Onion Salad rocket, basil, balsamic (V)(Vg)(GF) **4.5**

Tenderstem Broccoli romesco, dukkah (V)(Vg)(GF) **5.5**

Cajun Onion Rings lime + coriander sriracha mayo (V) **5**

Roasted New Potatoes cheese sauce, chives, fried onions, bacon, parmesan (GF) **5**

Asian Greens gochujang, sesame seeds, spring onions (V)(Vg)(GF) **6**