

FOR THE TABLE	Marinated Olives V, Ve, Gfo	4.00
	Freshly Baked Bread with olive oil & balsamic vinegar V, Ve, Gfo	4.50
	Beetroot Borani & flat bread V, Gfo	6.95
	Baked Camembert & bread, house chutney V, Gfo	11.95
SMALL PLATES	Freshly Made Soup with cheese scone V, Gfo	6.95
	House Cured Salmon, orange & frisée Gfo	8.95
	Terrine, toasted brioche Gfo	8.95
	Buffalo Mozzarella on toasted focaccia, kale pesto V, Gfo	8.95
	Fritto Misto, tomato fondue & parmesan Gf, Veo	7.95
MAINS	Braised Feather blade, horseradish mash & cavolo nero Gf	17.95
	Lamb Rump, pea, radish & feta salad, Hasselback potatoes	19.95
	Grilled Fillet Sea Bass, romesco sauce, tender stem broccoli, saffron mash & almonds Gf	17.95
	Trofie Pasta, courgette cream, confit lemon & pine kernels V, Veo	16.95
	Sirloin Steak, hand cut from matured British beef, heirloom tomatoes, Koffman fries & chimichurri Gf	28.00
SIDE DISHES	Koffman fries, sea salt V, Ve, Gf	6.00
	Bubble & Squeak, grain mustard V, Ve, Gf	6.00
	Pea, feta & radish salad V, Gf	5.00
	Glazed Carrots, Greek yoghurt, house dukkah V, Veo, Gfo	4.00
	Seasonal Greens with chilli & oil Ve, Ve, Gf	4.00
	Tuscan Tomato Salad, focaccia croutons, basil V, Ve, Gfo	5.50
DESSERTS	Sticky Toffee Pudding, English salted caramel gelato V	7.95
	Pavlova, summer berries & cream Gf	7.50
	Chocolate Delice, honeycomb & cherry gelato V, Gf	7.95
	Affogato, vanilla ice cream & shot of espresso V, Gfo	6.95
	Selection of ice cream, gelato & sorbet (three scoops) Veo	5.95
	Cheese Board, Long Clawson Stilton, Rutland Red Leicester, Snowdonia Black Bomber Cheddar, Homemade Chutney, Biscuits & Grapes V	10.95

Allergen menus are available on request.

An optional 10% service charge will be added to all tables of 8 or more. 100% of which goes to the team who served you.