

## SNACKS

<b>Peanuts</b>	3
<i>Salted or dry roasted (ve)</i>	
<b>Smoked Almonds</b>	4
<i>Hickory smoked (ve)</i>	
<b>Olives</b>	5.5
<i>Castelvetrano giganti (ve)</i>	
<b>Pimentos de Padron</b>	8
<i>Sea salt &amp; smoked almonds (ve)</i>	
<b>Focaccia</b>	4.5
<i>Sea salt homemade focaccia &amp; butter (veo)</i>	
<b>Kromeski</b>	8
<i>Braised beef &amp; bacon nuggets, rose harissa mayo</i>	
<b>Iberico Croquettes</b>	7
<i>Cured ham, tarragon</i>	

## SIDES & SAUCES

<b>Chips (ve)</b>	4
<b>Sweet Potato Fries (ve)</b>	4.5
<b>House Slaw (v)</b>	4
<b>Oxtail Mac &amp; Cheese</b>	8.5
<b>Garden Salad (ve)</b>	4.5
<b>Seasonal Greens (veo)</b>	5
<b>Chimmichuri (ve)</b>	2
<b>Bone Marrow Gravy</b>	2
<b>Buffalo/Blue Cheese/Rib (ve)</b>	2

## KIDS MENU £8.5

Includes ice cream

Sausages, mash & gravy  
Beef / Chicken burger & chips  
Mac & cheese & green beans (v)

A discretionary 12.5% service charge will be added to your bill. 100% goes to staff. Please be aware that we are a CARD only venue & do not accept cash payments.

Please speak to a member of staff regarding any allergies.

# SUNDAY

## SMALL PLATES

<b>Baked Camembert</b> & sourdough (v) 16	<b>Burrata</b> Heritage & sunblushed tomatoes, oregano & pine nuts (v) 13	<b>Carrot Hummus</b> Zhoug, hazelnut dukkha & flat bread (ve) 7.5
<b>Chicken Wings</b> 6 buffalo wings & blue cheese 9	<b>BBQ Ribs</b> Sesame, chillies, coriander 12	<b>Gyoza</b> Sesame & soy Prawn or Vegan (veo) 7.5
<b>Smoked Aubergine</b> Smoked stracciatella, basil pesto & tomato garlic sauce (v) 10	<b>Taramasalata</b> Smoked cod roe, Amalfi lemon & nigella seeds crackers 8	

## ROASTS

<b>Sirloin of Herefordshire Beef</b> <i>served medium rare</i>	19	<b>SUNDAY SHARING SIDES</b>
<b>Gloucester Old Spot Pork Belly</b>	18	<b>Roast Potatoes</b>
<b>Chicken</b> <i>free range supreme</i>	18	4
<b>Veggie Pie</b> <i>butternut squash, pine nuts, spinach, goats cheese (v)</i>	17	<b>Cauliflower Gratin (v)</b>
<b>Vegan Pie</b> <i>butternut squash, pine nuts, spinach (ve)</i>	17	5.5
		<b>Oxtail Mac &amp; Cheese</b>
		8.5
<i>All roasts served with duck fat roast potatoes, creamed leeks, Savoy cabbage, honey roasted parsnips, carrots, Yorkshire pudding &amp; bone marrow gravy.</i>		
<i>Veggie pie served with veggie potatoes &amp; mushroom gravy.</i>		
<i>Vegan pie served with vegan potatoes and sides.</i>		<b>KIDS ROAST (Pork, Chicken, Beef) with ice cream</b> 9

## GRILL & MAINS

<b>Crusted Sea Bream</b> Samphire, watercress, Amalfi lemon salad & gribiche 19	<b>Courgette Spaghetti</b> Yellow & green courgette, basil pesto, pine nuts & smoked stracciatella (v) 16	<b>Chicken Burger</b> Nduja, burrata & chips 16.5
<b>Cheese Burger</b> Beef / Plant based & chips (veo) 15/16 add bacon 3	<b>BBQ Ribs</b> Half or full rack & chips 15/24	

## DESSERTS

<b>Salted Caramel Custard Tart</b> With chocolate ice cream (v) 7.5	<b>Espresso Martini-misu</b> Espresso martini tiramisu & hazelnut nougatine (v) 8	<b>Chocolate Fondant</b> With salted caramel ice cream (v) 7.5	<b>Sticky Toffee Pudding</b> With vanilla ice cream (v) 7.5
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## £15 RIBS MONDAY

£15 Full rack of ribs every Monday

## WING WEDNESDAY

X6/X12/X18 Buffalo Wings  
with blue cheese sauce  
6/10/13

## LOBSTER Thursday

Whole Lobster & chips £25

## CHAMPAGNE Happy Hour

Everyday until 9pm

<b>Piper Heideck or Chapel Down</b> Champagne, France/Kent, England	7.77
<b>Champagne Classic</b> Piper Heidsieck, cognac, brown sugar, bitters	7.77
<b>English 75</b> Chapel Down, gin, lemon, sugar	7.77
<b>Chambord Kir Royal</b> Piper Heidsieck, chambord, raspberry	7.77
<b>Elderflower Mimosa</b> Chapel Down, St Germain, cucumber, mint	7.77