

SNACKS

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

SIDES & SAUCES

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

SUNDAY

SMALL PLATES

Baked Camembert & sourdough (v) 14.5	Burrata <i>Heritage & sunblushed tomatoes, oregano & pine nuts (v)</i> 11	Carrot Hummus <i>Zhoug, hazelnut dukkha & flat bread (ve)</i> 7.5
Chicken Wings 6 buffalo wings & blue cheese 9	BBQ Ribs <i>Sesame, chillies, coriander</i> 12	Gyoza <i>Sesame & soy Prawn or Vegan (veo)</i> 7.5
Smoked Aubergine <i>Smoked stracciatella, basil pesto & tomato garlic sauce (v)</i> 10	Taramasalata <i>Smoked cod roe, Amalfi lemon & nigella seeds crackers</i> 8	

ROASTS

Sirloin of Herefordshire Beef	19
Gloucester Old Spot Pork Belly	18
Chicken <i>free range supreme</i>	18
Veggie Pie <i>butternut squash, pine nuts, spinach, goats cheese (v)</i>	17
Vegan Pie <i>butternut squash, pine nuts, spinach (ve)</i>	17

All roasts served with duck fat roast potatoes, creamed leeks, Savoy cabbage, honey roasted parsnips, carrots, Yorkshire pudding & bone marrow gravy.
Veggie pie served with veggie potatoes & mushroom gravy.
Vegan pie served with vegan potatoes and sides.

SUNDAY SHARING SIDES

Roast Potatoes	4
Cauliflower Gratin (v)	5.5
Oxtail Mac & Cheese	8.5

KIDS ROAST (Pork, Chicken, Beef) with ice cream 9

GRILL & MAINS

Crusted Sea Bream <i>Samphire, watercress, Amalfi lemon salad & gribiche</i> 19	Courgette Spaghetti <i>Yellow & green courgette, basil pesto, pine nuts & smoked stracciatella (v)</i> 16	Chicken Burger <i>Nduja, buratta & chips</i> 16.5
Cheese Burger <i>Beef / Plant based & chips (veo)</i> 15/16 add bacon 3	BBQ Ribs <i>Half or full rack & chips</i> 14/22	

DESSERTS

Salted Caramel Custard Tart <i>With chocolate ice cream</i> 7.5	Espresso Martini-misu <i>Espresso martini tiramisu & hazelnut nougatine (v)</i> 8	Chocolate Fondant <i>With salted caramel ice cream (v)</i> 7.5	Sticky Toffee Pudding <i>With vanilla ice cream (v)</i> 7.5
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£10 RIBS

MONDAY

£10 Full rack of ribs every Monday

WING WEDNESDAY

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

CHAMPAGNE

Happy Hour

Everyday until 9pm

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