

SNACKS

Harissa spiced nuts £4.00	Mixed marinated olives £5.00	Padron peppers £7.00	Bread and butter £4.0
	STARTE	RS	
Ro	asted pepper and tomato soup, (crème fraiche, chive £8.50	
Potted salt	beef brisket with grain mustard	piccalilli, seeded crackers	£11.50
	Salt and pepper squid, lime and	coriander mayo £10.00	
Spic	y tuna tartare, wonton crisps, crè	me fraiche, avocado £14.5	50
	Tamarind spiced chicke	n wings £10.50	
	MAINS		
	Pumpkin and sage ravioli, be	urre noisette £19.00	
Roast cod, crushed potatoes, artichoke, salted capers, red wine and lemon sauce £24.00			
Superfood salad, kale, radicchio, pomegranate, spiced nuts, roasted delica pumpkin £9.00/£13.00			
Beer-battered haddock and chips, mushy peas, tartare sauce £19.50			
Butter	chicken and cashew nut curry, s	affron rice, poppadom £21	00
	THE GRI	LL ———	
Dry aged 10o	oz sirloin steak, cherry tomato, g	rilled mushroom, watercre	ss £37.00
Dry aged 100	oz rib eye steak cherry tomato, g Sauces: Red wine or Pe _l		ss £40.00
	Spatchcocked poussin, chimi	churri sauce £23.50	
Dry-aged	l beef burger, Monterey Jack che add on £3.00: bacon, av		18.75
	SIDES		
Fries, rosemary salt £5.00		Triple c	ooked chips £5.00
ac 'n' cheese with garlic roasted	Sautéed b	roccoli with chilli £5.00	
Mashed potato £6.00)	Seas	onal salad £5.00
_	DESSER	TS —	
	Sticky toffee pudding, salted ca	ramel ice cream £8.50	

Selection of ice cream or sorbet £7.00

Chocolate brownie, vanilla ice cream £7.50

Selection of British cheese, crackers, grapes and chutney £11.50