



MAIN MENU

STARTERS

Marinated olives (v) (vg) (gf) 6.00

Beetroot cured Salmon gravlax, celeriac remoulade, crostini's 11.00

Mezze board, beetroot hummus, chickpea hummus, sundried tomatoes, olives & baguette (gfa) (v) (vg) 10.50 **Crispy duck salad**, Asian dressing, crunchy salad, cucumber, spring onions, chilli, fresh coriander, sesame (gf) 11.00 / 19.95 **oyster mushroom available** (v) (vg) 8.00 / 17.50

MAINS

Homemade pie of the day, roasted new potatoes, vegetables and gravy 18.50

London Pride battered fish and chips, tartare sauce, peas and lemon 18.50

Chicken Caesar salad, homemade Caesar dressing, gem lettuce, anchovies, boiled egg, parmesan, croutons 18.95

Rolled pork belly with crackling served with hassle-back potatoes, hispi cabbage and peppercorn sauce (gf) 18.50

Moroccan lamb shank, couscous, lamb sauce, flaked almonds and apricots 25.95

Thai red vegetable curry, basmati rice, baby coriander (v) (vg) (gf) 18.95

Pan roasted filet of seabass, herb crushed potatoes, samphire, pico de gallo (gf) 23.95

BURGERS

All Burgers are served in a brioche bun with fries and coleslaw

Beef burger, 2 4oz patties, cheese, gem lettuce and burger sauce (gfa) 17

Korean fried chicken burger, garlic mayo, Asian slaw (gfa) 17.50 add cheese 1.00

Korean fried mushroom burger, gochujang ketchup, Asian slaw (gfa) (vga) 17.00

SIDES Fries (v) (vg) (gf) 5.00 –**Garlic bread** (v) 5.00 –**Roasted new potatoes** (v) (vg) (gf) 5.00 –**Salad** (v) (vg) (gf) 5.00

If you require information regarding the presence of allergens in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be prepared in the presence of ingredients which do contain allergens. (v) vegetarian (vg) vegan (vga) vegan available (gf) gluten free (gfa) gluten free available.