

Sharing plates

Marsin sourdough for 2, olive oil & balsamic, **(V)** 4.95

Crudites, selection of vegetables, pickles with hummus or pesto mayonnaise **(VG)** 3.95

Nocellara Olives **(V)** 3.95

Antipasto board: Cured meats, buffalo mozzarella, blush tomatoes, pickled chillies & olives with Sardinian music bread **(GFO)** 25.95

Baltic board: Whipped smoked mackerel, smoked salmon, tempura prawns, crayfish cocktail, lavosh cracker, rocket 26.95

Box baked camembert studded with thyme & garlic with red onion jam & baguettes **(V) (GFO)** 16.95

Starters

Soup of the day with crusty sourdough – see specials **(VG) (GFO)** 5.95

Cured chalk stream trout, whipped avocado, jalapeño oil, sesame cracker **(GFO)** 11.95

Marinated melon, basil dressing, Parma ham, shaved parmesan **(GF)** 9.95

BBQ lamb ribs, oregano, preserved lemon rub, black garlic, miso hummus **(GF)** 9.95

Burrata, charred orange, muhammara, hazelnut praline **(V)** 10.95

Crispy chicken wings, chilli, black vinegar caramel, watermelon, pickles 9.95

BBQ mushrooms, whipped feta, burnt tomato salsa, flatbread **(GFO) (VG)** 8.95

Tandoori chicken skewer, pickled cucumber, curry leaf yoghurt, chilli crunch, chaat masala **(GFO)** 10.95

Grilled Wye Valley asparagus, goats' cheese, beetroot, artichoke crisps **(GFO)** 9.95

Salads

BBQ chicken classic Caesar, anchovies, romaine lettuce, parmesan, pancetta, sourdough croutons **(GFO)** 10.95 / 17.95

Charred Mediterranean vegetable salad, fregola, marinated feta, black olive caramel **(VGO)** 9.95 / 15.95

Char sui pork salad, kohlrabi slaw, peanut kimchi, pickles, crispy onions 10.95 / 17.95

Mains

(some of our mains are cooked over coals)

Cauliflower steak, tandoori butter, tikka sauce, cumin coconut rice **(VG) (GF)** 16.95

Barnsley lamb chop, courgette & basil puree, grilled courgettes, chermoula dressing **(GF)** 25.95

Free-range pork cutlet, BBQ gem, peas, pancetta, mustard velouté **(GF)** 22.95

Flat iron chicken breast, homemade sriracha, tender stem broccoli, black beans, sesame **(GF)** 18.95

Duck leg, hispi cabbage, cherry BBQ sauce, duck fat crumb **(GFO)** 21.95

Burger, beef patty, smoked bacon, cheddar, aioli, lettuce, red onion, pickle, chips 16.95

Battered haddock, tartar sauce, crushed peas, skin on chips 17.95

Air dried rump steak **(MR)**, thyme mushrooms, rocket, watercress parmesan salad, chips, **(GFO)** 24.95

Ribeye, thyme mushrooms, rocket, watercress parmesan salad, chips **(GFO)** 31.95

Choice of sauces: Spiced BBQ bone marrow butter, garlic and parsley butter, Malbec sauce

Sides

BBQ tenderstem broccoli, chilli, feta, tahini dressing **(GF)** 5.25, Charred corn, tandoori butter, chaat **(VG) (GF)** 4.95, Boot Greens **(GF) (VGO)** 4.95 Marinated feta, Greek salad **(GF)** 5.25, Potato wedges, gochujang glaze, sriracha aioli, crispy onions, sesame, chilli 5.25, skin on chips 3.95

ALLERGIES – PLEASE MAKE STAFF AWARE OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS.

(GFO) - Dish can be altered to be gluten free - **(GF)** - Dish is gluten free **(VGO)** – Dish can be altered to be vegan **(VG)** - Dish is vegan – **(V)**- dish is vegetarian

ALL ITEMS MAY CONTAIN TRACES OF NUTS OR NUT DERIVATIVES

Please note if only ordering main courses allow a minimum of a 40-minute wait for food during busy periods

A discretionary optional service charge of 10% will be added to your bill for tables of more than 6 guests, which is shared evenly amongst all team members