

Menu

small plates

Our small plate menu concept is designed for sharing. All our dishes are cooked to order and arrive at your table as and when they are ready. Recommended 2-3 plates per person.

bread selection, marinated olives, house butter, balsamic & oil	9.5
red pepper & chickpea hummus, pumpkin seeds, flatbread (ve)	7.5
warm spicy chorizo, red wine & honey glaze	7.5
halloumi fries, chipotle mayonnaise (v)	8.5
pan roasted padron peppers, mojo rojo, sea salt (ve)	8
plain fries/truffle & parmesan fries	5/6
mini beef slider, cheese, lettuce, tomato, pickle, chilli jam	7 each
wild mushroom parfait, pickled shallot, chutney, sourdough (v)	14
caesar salad, anchovies, parmesan, croutons	9.5
whole baked camembert, garlic, rosemary, truffle honey, crusty bread (v)	17
slow cooked pork belly, chorizo mayonnaise, mango & coriander salsa	14
garlic king prawns, parsley, lemon, ciabatta	12.5
paprika & cumin courgettes, citrus feta, maple dressing (v)	11
flat iron steak, charred gem lettuce, rocket chimichurri	17
crispy coconut shrimp, sweet & sour sauce, wakame	12.5
slow cooked pork ribs, korean bbq glaze, pork crackling	14
maple roasted heirloom carrots, hazelnut, spiced yoghurt (v)	10
crispy chicken tenders, gorgonzola blue cheese sauce, celeriac remoulade	15

pub classics

beer battered haddock, fries, crushed peas, tartare sauce, lemon	14/18
seared sea bass fillet, ratatouille, tenderstem, caper & black olive gremolata	18
6oz beef burger, bacon jam, cheddar, mustard mayo, brioche bun, fries	18
southern fried chicken burger, avocado, cheddar cheese, slaw, fries	18
grilled halloumi burger, spice roasted aubergine, slaw, fries (v)	16.5
trio of pork sausage, creamy mash, truffle greens, caramelised onion gravy	16
flat iron steak to share, chipotle roasted butternut, onion rings, fries	45
truffle greens, peppercorn sauce	



We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

bar menu - available monday to saturday 12pm-5pm

soup of the day, crusty bread	7
sandwiches with white or brown bloomer	12
all served with rocket salad, chips or soup	
smoked salmon, dill cream cheese, cucumber	
cheddar, tomato, chutney	
honey roast ham, tomato, mustard	
beer battered haddock, crushed peas, tartare sauce, fries	14/18
6oz beef burger, bacon jam, cheddar, brioche bun, fries	18
chicken & bacon club sandwich, fries	14

desserts

vanilla crème brulee, lemon & thyme biscotti	8.5
chocolate & salted caramel tart, passionfruit sorbet (gf, ve)	8.5
apple crumble, vanilla custard	8.5
maple & pear cake, brownie ice cream, Biscoff crumb	8.5
mini chocolate brownie, vanilla ice cream (gf)	6.5
affogato (gf)	6.5

cheese

cheese plate to share, fall chutney, crackers, apple	16
nose of cheese, glass of port, fall chutney, crackers	14
waterloo, cornish yarg, sussex blue	

ice cream & sorbet

1 scoop – 2.5 / 2 scoop – 5 / 3 scoop – 7

ice creams: vanilla / mint chocolate chip / brownie / pistachio

sorbets: raspberry / mango / pear / passionfruit / pear



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