



## SMALL PLATES

Charred Corn Cob & Spiced Pork / hoisin, soy, chilli & sesame sauce	8
Roast Red Pepper & Feta (v) / dukkah, olives, chimichurri	7
Tomato Bruschetta / homemade bread	5
Baba Ganoush (v+) / pumpkin seeds, herb dressing, pomegranate, garlic flatbread	7
Rocket & Tomato Salad (v) / feta, olives, dressing	6
Garlic & herb roast potatoes, truffle aioli (v)	5
Charred stem broccoli, chilli & almonds (v+)	5
Garlic & coriander flatbread, extra virgin olive oil & balsamic (v+)	5
Marinated Olives (v+)	4
Artichokes, lemon & herb dressing (v+)	4

## LARGE PLATES

Courgette, Pea & Mint Gnocchi (v+) / lemon & parsley dressing, charred spring onion	13
Salmon & Cod Souvlaki / tzatziki, chilli marinated tomatoes & feta, olives, chips	17
250g Dry Aged Rump Steak / hand cut chips, confit tomato, chimichurri	21
Homemade Burger / spiced pulled pork, Swiss cheese, truffle mayonnaise, chips	14
Vegan Burger (v+) / grilled aubergine, vegan mozzarella, chilli jam, chips	13

## PIZZAS

Margherita (v) / tomato, mozzarella, basil, extra virgin olive oil	10
Vegan (v+) / tomato, vegan mozzarella (v+), artichoke, olive, red pepper, aubergine	11
Nduja / tomato sauce, mozzarella, nduja, smoked paprika, red onion	12
Prosciutto / tomato, mozzarella, mushroom, rocket	14
Black & Blue Chicken / tomato, mozzarella, cajun chicken, blue cheese ranch sauce	12
Spicy Sweet Potato (v+) / tomato, mozzarella, courgette, chilli jam, chimichurri	11
Chorizo / tomato, mozzarella, piquillo peppers	12

## DESSERTS

Classic Tiramisu (v) / mascarpone, chocolate, mocha sauce, vanilla ice cream	6
Orange & Date Syrup Cake (v+) / walnut brittle, orange sorbet	6

*Menu subject to change, correct at the time of print. A 10% optional service charge will be added to your bill.*

## WHITE WINE

	175ml	250ml	Btl
<b>Chenin Blanc, Long Beach</b> South Africa.	6.0	8.6	22.0
<b>Sauvignon Blanc, Pez de Rio, Macabeo</b> Spain.	6.0	8.6	22.0
<b>Pinot Grigio, Brume di Monte</b> Italy.	7.0	10.6	26.0
<b>Sauvignon Blanc, Pencarrow Estate, Martinborough</b> New Zealand.	8.5	12.6	32.0
<b>Picpoul de Pinet, Jadix</b> France.	9.0	13.4	34.0
<b>Albarino, Bagoas Ledas, Bodegas Aquitania, Rias Baixas,</b> Portugal.	9.0	13.4	34.0
<b>Gavi, Comporosso</b> Italy.	9.0	13.4	34.0
<b>Chapel Down, Bacchus, Reserve</b> Kent.			45.0
<b>Chablis, Prieur, St Come</b> France.			50.0
<b>Sancerre, Lucien Crochet</b> France.			55.0

## RED WINE

	175ml	250ml	Btl
<b>Merlot, Ochagavia Silvestre</b> Chile.	6.5	9.4	24.0
<b>Shiraz, Moon Harvest</b> Australia.	6.5	9.4	24.0
<b>Cabernet Sauvignon, Ochagavia Silvestre</b> Chile.	5.9	10.2	26.0
<b>Montepulciano D'Abruzzo, Samael, Poggio Anima</b> Italy.	7.5	11.0	28.0
<b>Primitivo, Lilith Salento, Poggio Anima</b> Italy.	7.5	11.0	28.0
<b>Rioja, Castillo Clavijo</b> Argentina	8.0	11.8	30.0
<b>Malbec, Finca La Florencia, Mendoza</b> Argentina.	8.0	11.8	30.0
<b>Cabernet Merlot, Mountadam, Barossa</b> Australia.	8.5	12.6	32.0
<b>Château Peyrat, Castillon - Côtes de Bordeaux</b> France.	8.5	12.6	32.0
<b>Pinot Noir, Pencarrow Estate, Martinborough</b> New Zealand.	8.5	12.6	32.0
<b>Côtes du Rhône, Reserve, Château Mont Redon</b> France.	9.0	13.4	34.0
<b>Malbec, Familia Cassone, Obra Prima Reserva</b> Argentina.			40.0
<b>Château Grand Village, Bordeaux</b> France.			50.0
<b>Château Beaumont, Haut Médoc</b> France.			55.0

## ROSÉ WINE

	175ml	250ml	Btl
<b>White Zinfandel, Sutter Home</b> USA.	7.5	11.0	28.0
<b>Domaine Montrose, IGP Côtes de Thongue</b> France.	7.5	11.0	28.0
<b>Pinot Noir Rosé, Les Nuages</b> France.	8.5	12.6	32.0
<b>Whispering Angel, Chateau d'Esclans</b> France.	11.25	16.5	45.0

## SPARKLING WINE

	125ml	Btl
<b>Prosecco Brut, Dal Bello</b> Italy.	7.5	33.5
<b>Palmer &amp; Co, Brut Reserve</b> France.		60.0
<b>Forget Brimont, 1er Cru Brut Rose</b> France.		65.0

## DRAUGHT BEER & CIDER

<b>Beavertown Gamma Ray APA [5.4%]</b>	6.2
<b>Orchard Thieves Cider [4.5%]</b>	5.8
<b>Beavertown Beavo Pils [4.4%]</b>	6.2
<b>Camden Hells Lager [4.6%]</b>	6.0
<b>Beavertown Neck Oil Session IPA [4.3%]</b>	6.2
<b>Guinness Stout [4.2%]</b>	5.8
<b>Birra Moretti [4.6%]</b>	6.0
<b>Camden Pale Ale [4.6%]</b>	6.0
<b>Sharps Doombar [4.0%]</b>	5.2
<b>Timothy Taylor Landlord [4.3%]</b>	5.2

## BOTTLED BEER & CIDER

<b>Peroni Red Lager [4.7%]</b>	5.0
<b>Peroni Gluten Free Lager [5.1%]</b>	5.0
<b>Sol Lager [4.2%]</b>	5.0
<b>Leffe Blonde [6.6%]</b>	6.0
<b>La Chouffe [8.0%]</b>	7.5
<b>Erdinger Weissbier [5.3%]</b>	6.5
<b>Hitachino Nest Red Rice Ale [7.0%]</b>	7.5
<b>Heineken Alcohol Free [0.0%]</b>	4.0
<b>Erdinger Alcohol Free [&lt;0.5%]</b>	5.0
<b>Old Mout Berries &amp; Cherries Alc. Free [&lt;0.5%]</b>	5.0
<b>Old Mout Berries &amp; Cherries [4.0%]</b>	6.0
<b>Old Mout Strawberry &amp; Pomegranate [4.0%]</b>	6.0
<b>Old Mout Kiwi &amp; Lime [4.0%]</b>	6.0

*We also carry a wide range of spirits, liqueurs, soft drinks and hot drinks.  
Please ask your server for more information.*