

All day menu

SNACKS

A selection of warm breads, English butter V	2.5
Salt 'n' pepper squid, chilli jam	7
Crispy chicken wings, chilli glaze, blue cheese dip	4
Wild mushroom and truffle arancini V	6

SALAD

Caesar salad Baby gem lettuce, marinated anchovies, croutons, Parmesan	7.5
Couscous salad VG Harissa hummus, cucumber, pomegranate, mint	7.5
Add grilled chicken	4
Add grilled halloumi V	4

SANDWICHES

York ham and cheddar cheese toastie	5
Scottish smoked salmon and cream cheese bagel	9
Double cheese toastie on wholemeal bread, crisps V	5

STARTERS

Seasonal soup, warm bread V	5
Cured meat sharing platter for two Salami, chorizo, Parma ham, cornichons, breadsticks	12
Atlantic prawn cocktail, avocado, spring onion, Marie Rose sauce	8
Scottish smoked salmon, capers, shallots, rye toast	8

MAINS

Aged beef burger, baby gem lettuce, red onion, tomato relish, served with fries	10
London Meantime beer-battered haddock, and chips, crushed peas, tartare sauce, lemon	12
Fresh tagliatelle, cherry tomato, black olive, red chilli V	10
Chana masala VG Chickpeas, potato, pilau rice, poppadom	10
Roasted corn-fed chicken breast, creamed potato, wild mushroom and soft herbs	14

FROM THE JOSPA OVEN

Served with a choice of béarnaise sauce,
peppercorn sauce or garlic butter

280g rib-eye	28
230g sirloin steak	28
225g flat iron (21 days dry aged)	14

PIZZA

Margherita V	9
Salami and red chilli	10

SIDES

Fries VG	3
Seasonal greens V	3
Mixed leaf salad VG	3
Mashed potato V	2

DESSERT

Chocolate tart, whipped cream V	6
English raspberry cheesecake V	6
Selection of ice cream and sorbet V	5

V – Vegetarian
VG – Vegan

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy.

Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.