

RESTAURANT

menu



SHARERS & NIBBLES

VEGETARIAN ANTIPASTI BOARD ^(v) 15.95
Mixed olives, stuffed pimentos, caperberries, caponata, stuffed vine leaves, grilled halloumi cheese, sourdough

MIXED OLIVES ^{(v)(gf)} 5.5
Kalamata & nocellara olives, stuffed pimentos, caperberries

BRITISH CHARCUTERIE & CHEESE BOARD 18.95
Cobble Lane bresaola, fennel & garlic salami and coppa, Butlers Farmhouse Cheddar, Somerset Brie, sourdough, cornichons, fig & orange chutney

ARTISAN BREAD SELECTION ^(v) 7.95
Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter

CORN RIBS ^{(vg)(gf)} 7.95
Togarashi seasoning, fresh lime, red chilli

STARTERS

TUSCAN STYLE RIBOLLITA SOUP ^{(vg)(gfa)} 6.95
Peas, carrot, courgette, spinach with sourdough

BEEF, PORK & CAMELISED ONION MEATBALLS 10.5
Hand-crafted beef and pork meatballs in sugo sauce, fresh basil, served with chargrilled sourdough

BURRATA & CAPONATA BRUSCHETTA ^(v) 8.95
Sundried tomato & olive focaccia, roasted red pepper pesto, olive oil, fresh basil

CAESAR SALAD ^(gfa) 9.95
Baby gem lettuce, caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb

SALADS

CAESAR SALAD ^(gfa) 13.95
Baby gem lettuce, caesar dressing, crispy bacon, croutons, parmesan shavings, anchovy crumb

BULGUR WHEAT SALAD ^(vg) 12.95
Roasted butternut squash, mixed salad leaves, toasted pumpkin seeds, lemon dressing

CRISPY SALT & PEPPER CHICKEN WINGS ^(gf) 9.5
Crispy chicken, pineapple ketchup, pickled red onion, fresh red chilli

GARLIC KING PRAWNS ^(gfa) 12.95
Garlic butter, fresh herbs, sundried tomato & olive focaccia

CRISPY CAULI-WINGS ^(vg) 6.95
Crispy cauliflower, plant-based sriracha mayo, pickled red onion, fresh red chilli

BULGUR WHEAT SALAD ^(vg) 8.95
Roasted butternut squash, mixed salad leaves, toasted pumpkin seeds, lemon dressing

MAKE IT SPECIAL

ADD GRILLED CHICKEN BREAST ^(gf) | 5.25

ADD HALLOUMI ^{(v)(gf)} | 4.95

ADD FALAFEL ^(vg) | 4.5

MAINS

GLAZED CONFIT PORK BELLY ^(gf) 19.95
Confit pork belly, potato rösti, pork crackling, sautéed spinach, bone marrow gravy

PROVENÇAL FISH BOUILLABAISSÉ ^(gfa) 18.95
Black bream, garlic prawns, hake, crispy potatoes, fresh parsley, aromatic tomato stock served with slow-roasted garlic aioli, served with sourdough

KENTUCKY STYLE CRISPY DUCK ^(gf) 19.95
Crispy duck leg, French fries, slaw salad, pineapple ketchup

FISH & CHIPS ^(gf) 19.5
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge

HALLOUMI & CHIPS ^{(v)(gfa)} 16.5
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce

SIGNATURE AGED RIB-EYE CHEESEBURGER 18.95
Hand-crafted aged-rib cap beef patty, toasted sesame seed brioche bun, American cheese, baby gem lettuce, beef tomato, pickled red onion, gherkin ketchup served with French fries

ROSEMARY & GARLIC CHICKEN ^(gf) 19.95
1/2 boneless chicken, parmentier potatoes, salsa verde, rocket salad

RIGATONI VEGETABLE RAGÙ ^(vg) 16.95
Rigatoni pasta, vegetable ragù sauce, vegan parmesan cheese

KING PRAWN & LOBSTER RIGATONI 18.95
King prawns, cream lobster sauce, rigatoni pasta, cherry tomatoes, fennel cress

STEAK FRITES ^(gf) 24.95
8oz flank steak, French fries, rocket & parmesan salad, peppercorn sauce

SIDES

FRENCH FRIES ^{(vg)(gf)} 4.25

TRIPLE-COOKED CHIPS ^{(vg)(gf)} 4.25

CREAMED POTATO ^{(v)(gf)} 4.25

ROCKET & PARMESAN SALAD ^{(vg*)(gf)} 4.25

SAUTÉED SPINACH ^{(vg*)(gf)} 4.25

TOMATO & ONION SALAD ^{(vg)(gf)} 3.95

EXTRA FINE BEANS ^{(vg)(gf)} 3.95

SAUCES

PEPPERCORN SAUCE ^(gf) 4.25

SALSA VERDE ^{(vg)(gf)} 3.95

SLOW-ROASTED GARLIC AIOLI ^{(v)(gf)} 3.5

BONE MARROW GRAVY ^(gf) 3.95

DESSERTS

SUMMER STRAWBERRY CHEESECAKE ^(v) 8.95
Fresh strawberries, strawberry coulis

DARK CHOCOLATE FONDANT ^(v) 8.95
Warm dark chocolate fondant, vanilla ice cream, dark chocolate sauce

TIRAMISU ^(v) 7.95
Espresso coffee, amaretto biscuits, mascarpone cream

STICKY TOFFEE PUDDING ^(v) 8.95
Warmed sticky toffee pudding, toffee sauce, vanilla ice cream

CHOCOLATE BROWNIE ^(vg) 7.95
Warmed rich chocolate brownie, plant-based vanilla ice cream

SELECTION OF ICE CREAMS & SORBETS - 3 SCOOPS ^(vg*) 6.5
Vanilla - Chocolate - Strawberry - Salted Caramel - Mango sorbet - Strawberry sorbet - Passionfruit & Banana sorbet

ARTISAN BRITISH CHEESE BOARD ^{(v)(gfa)} 12.95
Hand selected British cheese, Butlers Farmhouse Cheddar, Somerset Brie, Stilton with wholegrain crackers, seasonal grapes, fig & orange chutney