

● THE ENGINE ROOM ●

Food served from 12 noon to 9.45pm

– SMALL PLATES –

In-house smoked beef terrine £11
crispy pickled shallots, carrot & aniseed purée,
toasted fruit loaf, salted butter (gf*)

Beans on toast £10
homemade beans, Welsh rarebit, focaccia,
fried quail egg, Hendersons relish (v, ve*, gf*)

In-house smoked cod & nduja fishcake £12
chilli jam, charred lemon (gf)

Textures of beetroot £10
goat's cheese whip, toasted grains, seeds (v)

Garlic flatbread £8
rocket, balsamic (v, ve*)

Wild boar meatballs £12
In-house smoked tomato sauce, garlic crostini, queso fresco (gf*)

Lamb kofta £12
whipped feta, fennel oil, toasted fennel seeds, pickled sumac onions (gf)

Bang bang cauliflower £8
chipotle paste, spring onion, chilli (v, ve, gf)

Chef Scotch egg £10
please allow 10 minutes cooking time (gf)

– HAND STRETCHED PIZZA –

Hand stretched dough, stone baked in our pizza oven

Margherita £12
tomato sauce, buffalo mozzarella,
basil (v, ve*, gf*)

Chicken harissa £15
tomato sauce, buffalo mozzarella,
poached chicken, chorizo,
red peppers, harissa mayonnaise
(gf*)

Wild boar £15
tomato sauce, buffalo mozzarella,
wild boar meatballs (gf*)

Pepperoni piccante £14
tomato sauce, buffalo mozzarella,
pepperoni, hot honey (gf*)

Spiced lamb & feta £16
tomato sauce, buffalo mozzarella,
lamb kofta, whipped feta,
sumac onions (gf*)

Jerk chicken £16
tomato sauce, buffalo mozzarella,
jerk chicken, pineapple, corn salsa
(gf*)

– MAINS –

In-house smoked shin of beef Bourguignon £23
house-smoked mash, seasonal vegetables,
smoked onion purée, red wine jus (gf)

Beer-battered fish & beef dripping chips £18
homemade tartare sauce, chip shop curry sauce, minted peas (gf)

Jerk chicken suprême £24
coconut basmati rice, tenderstem broccoli,
toasted coconut, corn & pineapple salsa (gf)

Lamb shank pot pie £26
In-house smoked mash, wilted greens, red wine jus

Wild boar lasagne £20
Romanesco pepper sauce, black garlic focaccia,
rocket, parmesan, balsamic

Duo of duck £28
seared breast, confit leg pastille, fondant potato,
poached rhubarb, kale, cherry reduction (gf)

Bang bang cauliflower £16
basmati rice, chipotle paste, spring onion, chilli (v, ve, gf)

Roasted aubergine £18
basmati rice, Romanesco pepper sauce, rocket, balsamic (ve, gf)

– SUNDAY ROAST –

Available Sunday from noon

Striploin of beef £22 | **Chicken supreme** £18
garlic and rosemary potatoes, in-house smoked mash,
Marmite-glazed Chantenay carrots, braised red cabbage,
shredded hispi cabbage, creamy leeks,
Yorkshire pudding and red wine gravy (gf*)

– LUNCH –

Served noon to 4pm

Steak frites £17
peppercorn sauce (gf*)

Beer-battered fish ciabatta £14
baby gem, tartare sauce, fries, winter slaw (gf*)

Roasted red pepper ciabatta £14
harissa, buffalo mozzarella, fries, winter slaw (v, gf*)

– GRILL –

10oz ribeye £36
flat mushroom, vine tomato, chunky chips, roasted garlic butter (gf)

Exotic steak £38
cut varies daily – ask your server for today's selection (gf)

Lamb burger £21
charred sprout tops, mint yoghurt relish,
pomegranate molasses, skin-on fries, winter slaw (gf*)

Beef burger £19
smoked Applewood cheddar, red onion chutney,
skin-on fries, winter slaw (gf*)

Southern fried chicken burger £19
pickled cucumber, kimchi, skin-on fries, winter slaw (gf*)

Korean short rib burger £23
beef short rib burger on the bone,
green chilli & fennel slaw, skin-on fries (gf*)

– SIDES –

Beef dripping chips £5
(gf)

Seasonal vegetables £7
(v, ve*, gf)

Truffle & parmesan fries £8
(v, gf)

Side salad £5
(v, ve, gf)

Peppercorn sauce £4
(gf)

Blue cheese sauce £4
(gf)

Café de Paris butter £3
(v, gf)

Tobacco onions £6
sour cream (v, ve*, gf)

– DESSERTS –

Spiced apple puff £9
custard gel, blackberry compote, cinnamon sugar (v)

Banana parfait £9
rum caramel sauce, bacon popcorn (gf)

Deconstructed Black Forest gâteau £10
(v)

Date sticky toffee pudding £9
salted caramel sauce, honeycomb ice cream (v, gf)

British cheese board £16
crackers, red onion chutney, celery, grapes (v, gf*)

Ice cream & sorbet selection £6
(v, ve*, gf)

(v) vegetarian (gf) gluten free (gf*) gluten free substitutions available
(ve) vegan (ve*) vegan substitutions available.

Trace allergens may be present in our kitchen – please speak to your server for advice.
Weights are approximate uncooked weight.

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