
DINNER

available monday to saturday from 6pm 'til 10pm & sunday 'til 9pm

BITES

london sourdough, smoked sea salt 4 V GFO
spiced mixed nuts 3 VG
nocellara olives 4 GF DF VG
padron peppers, rosemary salt 5 DF VG
miso pork belly bun 5
crispy chilli beef, peanut & sesame 8 df

STARTERS

butternut squash & sage arancini 6 V
truffle mayo, sorrel

crispy squid 10 DF
sriracha mayo, coriander cress

stonebass ceviche 12.5 DF
squid, octopus, piquillo pepper, mango, lime

tuna tataki 12.5 DF
avocado, watermelon, radish, wasabi, sesame

burrata 10 V GF
heritage tomatoes, sweet & sour peppers, charred onions, basil, olives

miso glazed pork belly 10 DF
kimchi, bbq pineapple, avocado, sesame and peanuts

charcuterie 7 DF GFO
chorizo, salami, parma ham, house pickles, london sourdough

MAINS

parmesan gnocchi 16 V
fricassee of vegetables, goats curd and mint oil *using vegetarian parmesan*

roasted cauliflower 14 V
bulgar wheat, hummus, mint yogurt, curry mayo, broccoli & halloumi

chalk stream trout 20 GF DFO
violet artichoke, jersey royal, cucumber, olive and rocket pesto

cornish cod 24 GF
roasted cauliflower, caper, raisin, pomegranate, samphire, curry mayo

corn fed chicken breast 18 GF DFO
sweetcorn, baby leeks, girolle, new potatoes, chicken jus

chicken caesar salad 14
cajun buttermilk chicken, baby gem, garlic mayo, croutons, parmesan

welsh lamb rump 24 GF DFO
aubergine, courgette, piquillo pepper, grelot onion, rosemary jus

steak & chips 24 DF
28-day aged 8oz rump steak, mesclun leaf salad, rosemary fries

6oz grass-fed beef burger 16
mature cheddar, bacon, lettuce, sriracha mayo, dill pickles, rosemary fries

SIDES

a little extra something

rosemary fries 4 DF V
cajun sweet potato fries 4.5 DF V
green salad, house dressing 4 V GF
buttered new potatoes 4 V GF
grilled tenderstem broccoli 5 V GF DF
