BAR MENU

SMALL PLATES

Artisan Bread & Butter 4.75 Houmous, Chickpeas, Smoked Oil 4.50 Arancini "Chilli Con Carne" 5.50 Beetroot Falafel, Coconut Yoghurt 4.50 Pickled Mushroom Bruschetta, Chilli 5.00

Nocellara Olives 4.00 Marmite & Onion Rarebit 4.50 Ravioli Fritti, Smoked Mozzarella 5.00 Crab Spring Rolls 6.00 Crispy Pig Cheeks, Apple Sauce 5.50

MAINS

Free-range Chicken & Ham Pie, Buttered Mash, Hispi Cabbage, Mustard Sauce 15.00

Battered Cod, Triple Cooked Chips, Mushy Peas, Tartare Sauce 14.50

Steak Burger, Cheddar Cheese, Pickles, Triple-cooked Chips, Bloody Mary Ketchup 14.50

Truffled Mac 'n' Cheese 9.75

Beef Chilli Fries, Melting Cheese, Jalapeños 9.50

Poached & Smoked Salmon Fishcake, Spinach, Hollandaise Sauce 14.75

Beetroot, Pumpkin & Baked Celeriac Salad, Lentils, Fennel, Walnuts 7.00 / 14.00

SANDWICHES

(Served 12pm-6pm)

All served with Triple Cooked Chips, Skinny Chips or Soup

Warm Cod Goujon Roll, Baby Gem, Tartare Sauce 8.50

Beetroot Falafel, Grilled Halloumi & Caponata Flatbread 7.75

Grilled Cheese Sandwich, Cheddar, Gruyère, Provolone 8.00

DESSERTS

Vanilla, Cinnamon & Nutmeg Set Cream, Blackberry Compote, Crumble 6.75 Dark Chocolate Nemesis, Devon Cream Ice Cream 8.00 Apple Tarte Tatin, Vanilla Ice Cream 7.00

ARTISAN CHEESE

Hafod Organic Cheddar, Mario Costa Gorgonzola Dolce, Rosary Ash, Maida Vale

Peter's Yard Biscuits, Chutney & Apple

Full Board 10.50 Plate of Three 7.75 Single Smidgen 3.50

Whilst we don't offer a children's menu, we are happy to make them simplified versions of our dishes, or a half portion at half
Allergens: before ordering, please speak to one of our team if you want to know more about our ingredients.

A 10% service charge is added to parties of six or more. All tips go to the team