



## SMALL PLATES

Herby potato cake  
honey miso short rib, sour cream & chives £12

Jerk cod skewer  
coconut & lime sauce £11

Soup of the day £9  
Heritage BBQ carrots  
smoked ricotta, almond, chilli & carrot crisp £10

## LARGE PLATES

Grilled skate wing  
charcuterie sauce £23

Steak sandwich, fries & chicken salt £25  
Pumpkin houmous  
flatbread, hot honey Delica squash £15

Short rib pappardelle  
Montgomery cheddar £22

## SIDES

Chips, garden herb salt £6 | Seasonal greens £6

## SALADS

Multigrain salad, roasted squash,  
pomegranate & feta £13

Caesar salad £14  
Add chicken £6

## DESSERTS

Mum's baked cheesecake  
English plum sorbet £11

Neal's Yard cheese board  
Oatcakes, apple & cider chutney £24

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. Our menus are seasonal, therefore subject to change due to ingredient supply.

Please note that a discretionary service charge of 12.5% will be added to your bill.

<b>SPARKLING</b>		BTL	Glass
			125ml
Gusbourne Blanc de Blanc NV, Kent - UK	£75	£17	
Gusbourne Rosé NV, Kent - UK	£79	£18	
Lallier Série Brut, Aÿ - FR	£105	£25	
<b>WHITE</b>		BTL	Glass
			175ml
Vermentino Guadalmare 2024, Castellani, Tuscany - IT	£40	£12	
Sémillon 2023, Karri Vineyard, Margaret River - AUS	£45	£11.5	
Sauvignon de Touraine "Origine" 2023, Domaine Guy Allion, Loire - FR	£49	£13	
Le Vieux Figuier 2023, Domaine St Roch, Languedoc - FR	£56	£15	
Horsmonden Dry White 2023, Davenport Vineyards, East Sussex - UK	£60	£16	
<b>RED</b>		BTL	Glass
			175ml
Sangiovese Era Organic 2023, Cantine Volpi, Marche - IT	£37	£9.5	
Cabernet Sauvignon 2022, Metic, Colchagua - CL	£38	£10	
Malbec 2024, El Abasto, Mendoza - ARG	£40	£12	
Merlot 2022, Bonterra Organic, California - USA	£49	£14	
<b>ROSE</b>		BTL	Glass
			175ml
Love by Léoube 2023, Côtes de Provence - FR	£55	£14	
<b>COCKTAILS £14</b>			
Aperol Spritz	Espresso Martini		
Bloody Mary	Margarita		
Old Fashioned	Hugo Spritz		
<b>BEER &amp; CIDER</b>			
Heineken £6	Jubel Peach £6.5		
Schiehallion Lager £7	Sassy Pear Cider £6.5		
Beavertown Neck Oil £7.5	Lucky Saint 0.5% £6		
All soft drinks £3.25			
Please ask our team for hot drinks			

Smaller 125ml servings are also available.