



BAR SNACKS

Chorizo scotch egg £5, cocktail sausages £4.50, hummus and pitta £4.50, salt and pepper squid £5.50, grilled halloumi with pomegranate yoghurt £5.50

STARTERS

Chicken liver parfait, spicy pear chutney and toasted sourdough £6.50

Pea and asparagus risotto, lemon and vegetarian parmesan (v) £6.50/£12.50

Buffalo mozzarella, rocket, pine kernels, pumpkin seeds and broad bean pesto £7

Soupe au pistou with sour dough bread (vegan) £5.50

Potted smoked salmon, horseradish crème fraiche, toasted sour dough £7

Confit of duck croquettes, pea shoots and pomegranate molasses £7

SHARERS

Grilled halloumi, sun dried tomatoes, char grilled artichoke, guacamole, hummus, olives and pitta bread £15

Serrano ham, chorizo, salami, chicken liver parfait, olives and toasted sour dough £16.50

MAIN COURSES

Grilled salt marsh leg of lamb steak, potato terrine and spring greens £16.50

Burger, melted onions, Monterey Jack, nguyen mayonnaise, brioche bun and chips £13.00

Sweet potato burger, chipotle relish, guacamole, brioche bun and chips £12 (Vegan without bun)

Cumberland sausages, mash, broccoli and onion gravy £11.50

Pan fried sea bass fillet, steamed mussels, Jersey royals, samphire, confit tomato and salsa Verdi £17

Chicken cobb salad, grilled chicken breast, avocado, cherry tomato, smoked bacon, soft boiled egg £12.50

Beer battered cod and chips, mushy peas and tartare sauce £13

Chargrilled 28-day, dry aged, rib-eye steak with chips, rocket, peppercorn butter £18.50

SIDES

Hand cut chips, skinny chips, creamy mash, ultimate green salad, spring greens £3.75 each

PUDDINGS

Chocolate brownie with salted caramel ice cream £6.50

Sticky toffee pudding toffee, sauce, vanilla ice cream £6.50

White chocolate and mascarpone cheesecake, raspberry sorbet £6.50

British cheeses with wafer biscuits and spiced chutney (n) £7

Jude's ice creams (vanilla, chocolate, sea salt caramel) £5

Affogato (espresso and vanilla ice cream) £4.75

12.5% discretionary service charge will be added to all tables of 6 or more.

All dishes marked (v) are vegetarian friendly.

Some of our dishes are prepared with gluten free ingredients **however** they are not prepared in a gluten free environment.

Allergen information is available on request from the team for all dishes. If you are in any doubt, please ask to speak with a manager.