

FOR THE TABLE

Nocellara olives (vg) 5

Focaccia, oil, balsamic vinegar (vg) 5.5

Baked camembert, garlic, thyme, onion chutney, sourdough (v) 16.5

SMALL PLATES

Red pepper hummus, crisp harissa chickpeas, pitta bread (vg) 7

Lamb merguez sausages, flat bread, tzatziki 8

Pork belly bites, sweet soy glaze, pickled slaw 8.5

Spinach and pine nut arancini, confit Scotch bonnet aioli (vg) 8

Salt and pepper squid, chilli, spring onion, aioli 9.5

Breaded halloumi sticks, lemon mayonnaise, hot sauce, pomegranate, spring onion (v) 9

Fried chicken thighs, sriracha ketchup 8

Chorizo and smoked Applewood cheddar croquettes, paprika mayo 8.5

MAINS

Nourishment bowl, curly kale, baby spinach, avocado, chickpeas, wild rice, butternut squash, hummus, tahini, lemon dressing (v) 12.5

Add chicken | halloumi | smoked salmon 3

Ham hock, cider and leek pie, creamed mashed potato, gravy 17.5

Pan roasted fillet of Scottish hake, braised fennel, peppers, tomato, kalamata, capers & lemon 19.5

Double Smash burger, 30 day dry-aged chuck and rib patty, double cheese, onion, pickles, skin-on fries 16.5

Fried chicken burger, brioche bun, gochujang mayo, iceberg, skin-on fries 16.5

Plant-based burger, habanero salsa, vegan gouda, iceberg, jalapeño mayo, skin-on fries (vg) 16.5

Beer-battered North Sea line-caught haddock, tartar sauce, mushy peas, triple cooked chips 17.5

Sweet potato katsu curry, steamed rice, edamame beans, grilled pak choi (vg) 15.5

Chicken schnitzel, wild rocket, fennel and Parmesan salad, roasted garlic & herb butter 15.5 Add fried hen's egg 2

28-day Himalayan salt aged rib-eye steak, triple cooked chips, watercress, chimichurri 26.5

SIDES

Triple-cooked chips 5 | Skin-on fries 5 | Truffle and Parmesan fries 7.5 | Fine green beans 5