

SNACKS & SHARERS

Nocellara olives VE

£3

Selection of bread

Netherend Farm and bone marrow butters

£3

Nuts with house spice mix VE

£3

Beetroot hummus VE

Dill, rapeseed oil, flatbreads

£6

Welsh rarebit crumpets V

£6

British charcuterie board

Cornichons, sourdough, rapeseed oil

For one or two £7/£14

STARTERS

Chicken liver pâté

Spiced plum chutney, toasted brioche

£7

Thai fried corn-fed chicken wings

£7

Beetroot-cured salmon

Dill cream cheese, sourdough toast

£12

Torched mackerel

Pickled kohlrabi salad

£8

Black pepper tofu VE

Gem lettuce, chilli, spring onions

£9

Grilled baby artichokes VE

Roasted turnips and shallots, charred spring onions

£8

Seasonal soup V

£6

V = vegetarian | VE = vegan Let us know if you'd like gluten-free bread

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Prices include VAT.

SANDWICHES

Served with skin-on fries

Cheddar and caramelised shallot toastie V

£8

Add Wiltshire ham £1

Fish finger sandwich

Homemade tartare sauce, gem lettuce, brioche

£12

Coronation tofu sandwich VE

£12

Kastu sando

Breaded chicken breast, lettuce, mayo

£12

SALADS

Warm beetroot, Jerusalem artichoke and chard salad VE

Candied walnuts, agave and wholegrain mustard dressing

£9

Roasted kabocha pumpkin VE

Crispy sage, toasted seeds, rapeseed oil

£8

Caesar salad

Baby gem, Caesar dressing, garlic croutons, Parmesan

£6

Add: Corn-fed chicken £6 | Tiger prawns £8 | Blue cheese V £5

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MAINS

Shakshuka

Free-range eggs baked in spiced tomatoes, onions and peppers

Your choice of: Merguez sausage | Halloumi V

£9

Mac 'n' cheese V

£8

Add braised beef featherblade £3

Kabocha pumpkin massaman curry VE

Jasmine rice

£14

Vegetable pastilla VE

Moroccan spiced vegetable filo pie, kale, vegan yoghurt

£9

Wild mushroom and rosemary gnocchi V

£14

Beer-battered haddock

Triple-cooked chips, crushed peas, homemade tartare sauce

£14

Fancy something lighter? Just ask us if you'd prefer your fish grilled

FROM THE GRILL

Aberdeen Angus beef burger

Cheddar, gem lettuce, tomato, truffle mayo, pretzel bun, fries

£14

Add braised beef featherblade £3

Thai fried chicken burger

Holy basil and pineapple salsa, gem lettuce, brioche bun, fries

£12

Plant-based burger VE

Vegan Cheddar, gem lettuce, mustard, pickles, brioche-style bun, fries

£13

ON THE SIDE

Skin-on fries VE

£4

Triple-cooked chips VE

£4

Mixed leaf salad VE

£4

DESSERTS

Banana and walnut cake V

Toffee sauce, espresso cream

£6

Plum and tarragon fool V

£6

Selection of ice cream and seasonal sorbets V

£6

British cheeseboard

Plum and ginger chutney, crackers

£12

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