



Lunch

SBAGLIATO NEGRONI

Campari
sweet vermouth, prosecco £8

PISCO SOUR

ABA Pisco
lime £8

NON-ALCOHOLIC CUCUMBER G&T

Seedlip Garden 108
tonic, cucumber £7

SNACKS

BLACK TRUFFLE CRISPS £2

PAPRIKA CRISPS £2

POPCORN MUSSELS & TARTARE SAUCE *gf* £3.25

HONEY & MUSTARD GLAZED SAUSAGES £3.50

TEMPURA PRAWNS & SRIRACHA MAYO £4.25

HUMMUS & CRUDITÉS *gf* £3.25

SPICED NUTS || MIXED OLIVES £3

TO SHARE

BAKED TUNWORTH £12

whole-baked British Camembert-style cheese
apricot & walnuts, granary wafers

SANDWICHES

served with triple-cooked chips or sage & garlic fries

WELSH RAREBIT £12

Comté, Guinness
pulled ham hock

HALLOUMI & AVOCADO £11 v

seared halloumi, housemade guacamole
roast peppers, sriracha mayo, little gem

FISH FINGER SANDWICH £12.50

housemade fish fingers, tartare sauce
smoked cheddar, lettuce

BLT £12.50

smoked streaky bacon, baby gem, tomato
on ciabatta or gluten free

SALADS

small £7 large £10.50

CAESAR *gfo*

baby gem, croutons, parmesan, anchovies

SUPERFOOD *vg gf*

quinoa, beetroot, broccoli, avocado, squash, beans, seeds

RAW PAD THAI *vg gf*

tofu, peanut, soy

ADD GRILLED CHICKEN, HAKE, TOFU OR HALLOUMI
TO YOUR SALAD +£6

BURGERS

served with triple-cooked chips or sage & garlic fries

SHORT RIB BOWER BURGER £16 *gfo*

Rollright cheese, bacon, sriracha mayo, slaw
on a brioche or gluten free bun

VEGGIE BURGER £15 v

falafel, harissa mayo, slaw
on coriander flatbread

BOARDS

FALAFEL £12 v

hummus, harissa mayonnaise
crudités, olives

BREADS £4 || £6

from Taste of the Country
butters, balsamic, olive oil

SIDES

all £3.50

CREAMED LEEKS || TRUFFLE MAC & CHEESE || TRIPLE-COOKED CHIPS
SAGE & GARLIC FRIES || TOMATO & SHALLOT SALAD || SEASONAL VEG

our kitchen contains allergens, please notify us before ordering of any dietary requirements
please be aware that our chips are cooked in a fryer also used to prepare gluten-containing foods