

31K

FOOD MENU

we believe in build-your-own
choose your MAIN with a SAUCE, CARB and GREENS
add FOCACCIA - and as many extras as you want - on the side

TUESDAY - THURSDAY

4 - 9

FRIDAY + SATURDAY

1 - 9

SUNDAY

1 - 6

£12 MAINS

£12 ROASTS

we've included notes for our vegan and gluten-free diners, but check with your server for any other allergies

MAIN

SAUCE

CARB

GREEN

+ FOCACCIA

- **lamb cutlet**
served pink,
with herb crust

double-up for £2.50

- **watercress**
peppery cream
sauce, with a
vibrant green
kick

g_f

- **spinach + ricotta ravioli**
fluffy pasta
pillows coated
in parsley oil

v_g

g_f

- **minted peas**
crushed with
garlic, vegan
cream and fresh
herbs

- **beetroot arancini** with
hazelnuts and
a vegan blue
cheese

v_g

- **red wine jus**
classic french
reduction,
deep-flavoured
and velvety

g_f

- **triple-cooked chunky chips**
parboiled,
oil-poached and
deep-fried

v_g

g_f

- **mixed leaf**
bright seasonal
salad in a
zesty spring
dressing

v_g

g_f

- **pan-fried cod**
with a crispy
skin and a
squeeze of
lemon

g_f

- **basil emulsion**
fragrant vegan
mayo with a
distinct aroma
of fresh herbs

v_g

g_f

- **colcannon mash**
with savoy
cabbage and
optional bacon
lardons

v_g

g_f

- **spring greens**
steamed broad
beans, radish,
sugarsnap and
asparagus

v_g

g_f

- **spring onion croquettes**
baked with a
creamy vegan
cheddar mash

v_g

- **caper + mustard**
richly-infused
olive oil
vinaigrette
dressing

v_g

g_f

- **pearl barley**
slow-cooked
guinness and
shallot grain
casserole

v_g

g_f

- **baby leeks**
charred in a
griddle pan and
drizzled with
vegan butter

v_g

g_f

- **dill butter**
vegan spread
combined with
freshly chopped
british herbs

v_g

- **black garlic butter** rich,
with a subtle,
aged caramel
flavour

- **roast red pepper butter**
with smoked
paprika and
sherry vinegar

- **horseradish butter** creamy,
with a sharp,
characterful
bite

v_g

EXTRAS (£4)

- triple-cooked chunky chips *v_g*

- skinny fries *v_g*

- english mustard piccalilli *v_g*

- potato salad *v_g*

- deep-fried whitebait

- beer for chef

↑

add focaccia - served with your choice of butter - for £4

PUD (£5)

pudding of the day (check with your server for today's offering)