APERITIFS	Warner's Berry Spritz; Warner's Raspberry Gin, Dry Rosé Wine, Peach Liqueur, Soda, Fresh Raspberries, Mint Limoncello Spritz; Limoncello, Prosecco, Fresh Lemon, Soda, Mint Hugo Spritz; St-Germain Elderflower Liqueur, Prosecco, Soda, Fresh Mint, Lime			9.5 8.5 9.5					
					NIBBLES	Garlic & Herb Marinated Olives (pb)	4.5	Pork Belly Bites; Calabrian chilli & honey glaze	8.5
						Warm Artisan Sourdough; whipped Maldon sea salted butter, olive oil & balsamic (v)(pbo)	6	Salt & Pepper Squid; aioli, chargrilled lemon	8
STARTERS	Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)			7					
	Potted Moroccan-Spiced Lamb Shoulder; toasted artisan sourdough, pomegranate, aioli, herb salad ~ served cold ~			9.5					
	Homemade Pork Belly & Chorizo Sausage Roll; chorizo mayonnaise, mustard cress			8					
	Crab & Crayfish Risotto; saffron, lobster bisque, mascarpone, lemon, basil			9.5					
	Plant-Based Sashimi; dark soy sauce, avocado purée, pickled cucumber, radish, lime, black sesame dressing (pb)			8					
	Baked Camembert; artisan sourdough, Calabrian chilli & honey dip, whipped Maldon sea salted butter ~ to share ~			17.5					
MAINS	Brewpoint Beer-Battered Haddock & Chips; mushy peas, tartare sauce, chargrilled lemon			17.5					
	Honey & Mustard Glazed Bacon Loin Chops; fried hens eggs, chunky chips, golden beetroot piccalilli			16					
	Homemade Pie of the Day			rket price ~					
	Market Fish of the Day			rket price ~					
	Caesar Salad; romaine lettuce, streaky bacon, avocado, garlic croutons, Italian hard cheese, anchovy fillets, caesar dressing ~ add chargrilled chicken or chargrilled king prawns +2.5 ~			14					
	Massaman Curry; baby corn, red pepper, pak choi, baby potatoes, sugarsnap peas, roasted peanuts, sticky rice, coriander (pb) ~ add chicken or king prawns +2.5 ~			15					
	Chuck Steak Burger; brioche bun, emmental cheese, chilli jam, aioli, pickles, American mustard; with skinny fries, herb salad ~ add streaky bacon +1 ~			16.5					
	Crispy Buttermilk Chicken Burger; brioche bun, jalapeños, pickles, chilli jam, chipotle mayo; with skinny fries, herb salad ~ add emmental cheese and streaky bacon +1 each ~			16.5					
	28-Day Dry-Aged 80z Black Angus Ribeye Steak; chunky chips, roasted tomato, sautéed garlic mushrooms, baby gem & pickled shallot salad ~ add peppercorn sauce or béarnaise sauce +2 ~			27					
SIDES	Skinny Fries (pb) / Chunky Chips (pb)	4.5	Small Caesar Salad	3.5					
	Truffle & Italian Hard Cheese Fries (v)	6.5	Halloumi Fries; Calabrian chilli & honey dip (v)	8					
	Beer-Battered Onion Rings	4.5	Tomato, Red Onion & Herb Salad (pb)	3.5					

SUNDAY LUNCH -

Enjoy a roast and any pudding for £22, every Sunday from 3pm. Advance booking required, please ask the team for details.

We're proud of championing British produce and of creating delicious dishes sustainably - please ask for more information.



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.