

**ALL DAY DINING**  
*menu*

## SHARERS & NIBBLES

<b>MIXED BREADS</b>	<b>7.95</b>
Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter	
<b>MOROCCAN CORN RIBS</b> <sup>(vg)(ngci*)</sup>	<b>8.95</b>
Moroccan spices, fresh lime, red chilli	
<b>MIXED OLIVES</b> <sup>(vg)(ngci*)</sup>	<b>5.5</b>
Bella di Cerignola mixed olives	
<b>MESQUITE SMOKED CHICKEN WINGS</b> <sup>(ngci*)</sup>	<b>9.5</b>
Crispy chicken, BBQ sauce or garlic aioli, pickled red onion, fresh red chilli	
<b>ARANCINI PEPERONATA</b> <sup>(v)</sup>	<b>5.95</b>
Crispy, breaded Italian rice balls stuffed with a savory mixture of stewed red peppers & melting mozzarella with garlic aioli	
<b>CHARCUTERIE &amp; CHEESE BOARD</b>	<b>18.95</b>
Cured meats, Welsh Cheddar, French Brie, sourdough, cornichons, apple & cider brandy chutney	
<b>VEGETARIAN ANTIPASTI BOARD</b> <sup>(v)</sup>	<b>17.95</b>
Olives, houmous, artichoke hearts, grilled halloumi cheese, arancini bites, sourdough, bread sticks, cornichons, cherry vine tomatoes	

## SANDWICHES & WRAPS

<b>CHICKEN CLUB</b> <sup>(gfa)</sup>	<b>12.95</b>
Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, egg mayonnaise	
<b>BACON &amp; BRIE</b> <sup>(gfa)</sup>	<b>10.95</b>
Sourdough, bacon, tomato, French Brie, rocket, red onion marmalade	
<b>EGG SALAD</b> <sup>(v)</sup>	<b>7.95</b>
Red pepper & olive focaccia, eggs, mayonnaise, cucumber, spring onion & rocket	
<b>CAPRESE SALAD</b> <sup>(v)(gfa)</sup>	<b>10.5</b>
Fresh mozzarella, ripe tomatoes & basil layered on toasted sourdough with extra virgin olive oil & a touch of balsamic glaz	
<b>GRILLED BLACKENED FISH WRAP</b>	<b>9.95</b>
Spiced blackened fish, grilled to perfection & wrapped with crisp lettuce, fresh tomato, slaw & mayo	
<b>CHICKEN &amp; BLUE CHEESE WRAP</b>	<b>9.95</b>
Chargrilled chicken breast with gem lettuce, tomato, red onion & a rich blue cheese mayo, crisp onions served in a warm tortilla	
<b>FALAFEL &amp; HOUMOUS SALAD WRAP</b> <sup>(vg)</sup>	<b>9.95</b>
Crispy falafel with smooth houmous, fresh salad & a vibrant green pesto, wrapped in a soft tortilla	

## PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.

<b>DIAVOLA</b>	<b>17.95</b>
Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	
<b>MARGHERITA</b> <sup>(v)</sup>	<b>15.95</b>
Rich marinara tomato sauce, mozzarella, beef tomatoes, bambini mozzarella balls, fresh basil	
<b>VEGAN RUSTICA</b> <sup>(vg)</sup>	<b>15.95</b>
Tomato, grilled vegetables, vegan mozzarella, fresh basil	
<b>POLLO AL FUNGHI</b>	<b>17.95</b>
Tomato, grilled chicken, forest mushrooms, mozzarella, fresh basil, truffle oil	

## STARTERS

<b>BEEF &amp; CHIANTI CROQUETTES</b>	<b>9.5</b>	<b>CHICKEN &amp; HAM HOCK TERRINE</b>	<b>9.5</b>
Golden beef & Chianti croquettes. rich, melt-in-your-mouth beef wrapped in a delicate crunch, served on red wine jus with pea shoots		Terrine of tender chicken & subtly smoked ham hock, pressed for depth of flavour & sliced thick. Served with pickles, chutney & toasted sourdough	
<b>FLORENTINE FISHCAKE</b> <sup>(ngci*)</sup>	<b>9.5</b>	<b>TWICE BAKED CHEESE SOUFFLÉ</b> <sup>(v)</sup>	<b>10.95</b>
Smoked haddock & cream cheese fishcake, sugar snap peas, tenderstem broccoli & garden peas		Light, airy & enriched with mature Cheddar & Gruyère, baked twice for a perfectly risen, velvety finish. Served with a cheese sauce & truffle oil	
<b>ARTICHOKE FLOWER</b> <sup>(vg)(ngci*)</sup>	<b>8.95</b>	<b>VEGETABLE &amp; RED LENTIL SOUP</b> <sup>(vg)</sup>	<b>7.5</b>
Crisp breaded fried artichoke flower, houmous, frisée lettuce & herb oil		A blend of seasonal vegetables & red lentils, simmered slowly for a rich, warming flavour. Served with fresh herbs & crusty bread	
<b>THAI SPICED CHICKEN &amp; COCONUT SOUP</b>	<b>7.95</b>	<b>SMOKED SALMON</b> <sup>(gfa)</sup>	<b>10.95</b>
A fragrant Thai-inspired soup featuring tender chicken simmered in a rich coconut broth, delicately spiced with lemongrass, galangal, ginger & kaffir lime leaves		Finely sliced smoked salmon served with lemon, capers, dill crème fraîche & sourdough toast	

## SALADS

<b>CAPRESE SALAD</b> <sup>(v)(ngci*)</sup>	<b>14.95</b>	<b>SUPERFOOD SALAD</b> <sup>(vg)(ngci*)</sup>	<b>13.95</b>
Fresh vine tomatoes, creamy mozzarella, & basil leaves, finished with extra virgin olive oil & a drizzle of balsamic glaze		A vibrant mix of quinoa, avocado, roasted courgette, tenderstem broccoli, frisée lettuce & toasted seeds, tossed with a zesty lemon & herb dressing	
<b>CAESAR SALAD</b>	<b>14.95</b>	<b>ADD HALLOUMI</b> <sup>(v)(ngci*)</sup>   <b>4.95</b> <b>ADD GRILLED CHICKEN BREAST</b> <sup>(ngci*)</sup>   <b>5.95</b> <b>ADD FALAFEL</b> <sup>(vg)</sup>   <b>4.95</b>	
Crisp romaine lettuce tossed in a creamy Caesar dressing with garlic croutons, shaved Parmesan, pancetta & anchovies			

## MAINS

<b>TUSCAN SEA BASS</b> <sup>(ngci*)</sup>	<b>19.95</b>	<b>GARLIC &amp; HERB HALF ROAST CHICKEN</b> <sup>(ngci*)</sup>	<b>18.95</b>
Pan-seared sea bass fillet served with a Tuscan tomato, olive & caper ragù, finished with fresh basil & lemon		1/2 roast chicken, fries, garlic aioli, rocket & Parmesan salad	
<b>FISH &amp; CHIPS</b> <sup>(ngci*)</sup>	<b>18.95</b>	<b>CONFIT DUCK</b>	<b>24.95</b>
Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge		Crispy duck leg, Marco Pierre White potato gratin, sugar snap peas, tenderstem broccoli, red wine jus	
<b>HALLOUMI &amp; CHIPS</b> <sup>(ngci*)</sup>	<b>17.95</b>	<b>PEA &amp; SHALLOT RAVIOLI</b> <sup>(vg)</sup>	<b>15.95</b>
Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce		Delicate hand-filled ravioli with a smooth pea and caramelised shallot purée, finished with a green pesto and vegan Parmesan	
<b>CHICKEN TIKKA MAKHANI</b>	<b>19.95</b>	<b>LASAGNE AL FORNO</b>	<b>17.95</b>
Marinated chicken, creamy Makhani sauce, Kachumber salad, choice of gunpowder fries or basmati rice		Traditional oven-baked lasagne layered with rich beef ragù, creamy béchamel & mozzarella, finished with Parmesan, vine tomatoes & fresh basil	

## FROM THE GRILL

<b>SIGNATURE CHEESEBURGER</b>	<b>18.95</b>	<b>GARDEN BURGER</b> <sup>(vg)(gfa)</sup>	<b>19.95</b>	<b>STEAK FRITES</b> <sup>(ngci*)</sup>	<b>24.95</b>
Hand-crafted aged-beef patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, rich burger sauce served with french fries		Crisp coated vegetable patty, toasted sesame seed brioche bun, American style cheese, baby gem lettuce, beef tomato, pickled red onion, green pesto served with french fries, rocket and tomato salad		8oz steak, french fries, rocket & Parmesan salad, peppercorn sauce	

<sup>(vg)</sup> Vegan <sup>(v)</sup> Vegetarian <sup>(vg\*)</sup> Vegan Optional <sup>(gfa)</sup> Gluten Free Alternative

\*While we offer dishes created with no gluten containing ingredients (NGCI\*), our kitchen handles wheat/gluten, and cross-contamination could still occur.

If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. A 12.5% discretionary service charge will be added to your bill.

## SIDES

<b>STEAK GARNISH</b> <sup>(vg)</sup>	<b>4.5</b>
Portobello mushroom, grilled tomato & onion rings	
<b>CURRY GARNISH</b> <sup>(v)</sup>	<b>4.5</b>
Poppadum, tear drop naan bread, mango chutney	
<b>ONION RINGS</b> <sup>(vg)</sup>	<b>4.25</b>
<b>FINE BEANS</b> <sup>(vg)</sup>	<b>4.25</b>
<b>FRENCH FRIES</b> <sup>(vg)(ngci*)</sup>	<b>4.95</b>
<b>SAUTÉED SPINACH</b> <sup>(vg)(ngci*)</sup>	<b>4.25</b>
<b>CHILLI &amp; GARLIC TENDERSTEM BROCCOLI</b> <sup>(vg)(ngci*)</sup>	<b>4.5</b>
<b>TRIPLE-COOKED CHIPS</b> <sup>(vg)(ngci*)</sup>	<b>4.95</b>
<b>ROCKET &amp; PARMESAN SALAD</b> <sup>(v)(ngci*)</sup>	<b>4.5</b>
<b>PEPPERCORN SAUCE</b> <sup>(v)(ngci*)</sup>	<b>4.5</b>
<b>RED WINE JUS</b> <sup>(vg)(ngci*)</sup>	<b>4.5</b>
<b>SLOW-ROASTED GARLIC AIOLI</b> <sup>(v)</sup>	<b>4.25</b>
<b>KACHUMBER SALAD</b> <sup>(vg)(ngci*)</sup>	<b>4.25</b>
<b>TOMATO &amp; ONION SALAD</b> <sup>(vg)(ngci*)</sup>	<b>4.5</b>

## DESSERTS

<b>CHOCOLATE &amp; CARAMEL CHEESECAKE</b> <sup>(vg)(gfa)</sup>	<b>8.95</b>
A rich, plant-based chocolate & caramel cheesecake on an Oreo crumb base, served with vegan vanilla ice cream	
<b>CHURROS &amp; DIPS</b> <sup>(v)</sup>	<b>7.95</b>
Warm, freshly fried churros dusted with cinnamon sugar, served with strawberry sauce, rich chocolate dip & dulce caramel	
<b>BANANA BRÛLÉE STICKY TOFFEE PUDDING</b> <sup>(v)</sup>	<b>8.95</b>
Warm sticky toffee pudding topped with caramelised banana brûlée, served with a rich toffee sauce & vanilla ice cream	
<b>MACERATED STRAWBERRY &amp; ELDERFLOWER ETON MESS</b> <sup>(v)(ngci*)</sup>	<b>7.95</b>
Macerated strawberries folded with elderflower-infused cream, crushed meringue, vanilla ice cream finished with a drizzle of strawberry coulis	
<b>INDIVIDUAL MASCARPONE TIRAMISU</b> <sup>(v)</sup>	<b>9.5</b>
Espresso-soaked sponge (savoiardi) biscuits & a rich mascarpone cream, finished with a generous dusting of cocoa powder	
<b>CHEESEBOARD</b> <sup>(v)</sup>	<b>12.95</b>
Hand selected cheeses, Colliers Welsh Cheddar French Brie, Stilton with wholegrain crackers, seasonal grapes, Kentish pear & wine chutney	
<b>SORBET SELECTION</b> <sup>(vg)(ngci*)</sup>	<b>7.5</b>
Choose any three scoops from our refreshing sorbets: strawberry & Champagne, raspberry, or lemon	
<b>ICE CREAM SELECTION</b> <sup>(v)</sup>	<b>7.5</b>
Choose any three scoops from our refreshing ice creams: chocoholic heaven, salted caramel, succulent strawberry, honeycomb	