



little gems

NIBBLES

Mixed Pitted Olives [gf] [ve]	3.5
Artisan Bread , balsamic & olive oil [gfa]	4

STARTERS

Burrata , peas, broad beans, mint, lemon & olive oil	7
Maple Pecan Baked Camembert , toasted sourdough, fig & onion chutney	14
Sticky Harissa Pork Belly Bites , crispy crackling	6.5
Chickpea & Lemon Hummus , vegetable crudities, crisp tortilla [v]	6.5

MAINS

Beer Battered Fish of the Day , chunky chips, minted mushy peas, tartare sauce	14
Boneless Half Chicken , sweet chorizo, kalamata olives, rocket & green bean salad	15
Soy & Ginger Spiced Pork Belly , curly kale, butternut squash & ginger purée	16
Tomato, Chickpea & Spinach Curry , coconut rice [ve]	12
[add chicken, prawns or halloumi]	4
Asian Noodle Bowl , BBQ & sesame dressing [ve] [n]	12
Roasted Maple Butternut Squash Salad , quinoa & kale, soy & chilli dressing [ve] [n]	11.5
[add chicken, halloumi, burrata, prawns]	4
[poached egg]	1
10oz 28 Dry Aged Ribeye Steak , field mushroom, roasted vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce [gf]	22
Wagyu Steak Burger , cheddar, bacon, chilli jam, brioche bun, cabbage slaw [gfa]	15
Grilled Chicken Burger , streaky bacon, cheddar, brioche bun [gfa]	14
Vegan Plant-Based Burger , cabbage slaw, gluten-free bun [gf] [ve]	14

All burgers served with a choice of skinny, chunky or sweet potato fries

SIDES

ALL 3.5

Pea, Broad Bean & Mint Salad
Cabbage Slaw
Mac n Cheese
Chunky Chips
Skinny Fries
Sweet Potato Fries

DESSERTS

ALL 6.5

Brownie Sundae, butterscotch popcorn
Warm Almond & White Chocolate Cookie Dough, caramel ice cream [n]
Lemon Posset, raspberry compote, toffee hazelnut crumb [n]
Salted Caramel Chocolate Pot, honeycomb & raspberry sorbet [gf] [ve] [n]

Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of staff before you order your food or drinks.
[ve] vegan | [v] vegetarian | [gf] gluten free | [gfa] gluten free available | [n] contains nuts | [vea] vegan available