



EVENING MENU

SMALL PLATES

Salt & pepper squid, black garlic aioli	8.00
Beef short rib croquette, mushroom ketchup	7.50
Crab & ginger bhajis, pickled cucumber, Bloody Mary sauce	8.50
Potted hot smoked salmon, watercress velouté, horseradish cream, black garlic aioli	7.50
Baked goat cheese & glazed fig tart, beetroot salsa, walnut pesto	7.50
Aubergine & courgette fritters, smoked garlic baba ghanoush	6.50
Spiced pulled pork tacos, pickled chilli, plum sauce	8.00

TO SHARE

Vegetarian Mezze - Harissa cauliflower popcorn, aubergine & courgette fritters, roasted red pepper humous, baba ghanoush, tzatziki, garlic & thyme marinated olives, flatbread	13.00
Fish Platter - Salt & pepper squid, crab bhaji, mackerel pate, hot smoked salmon, pickled cucumber, Bloody Mary sauce	15.00
Meat platter - Braised beef brisket, short rib croquettes, hoi sin & chilli pork belly bites, maple & soy chicken wings, slaw, fries	17.00

MAIN COURSES

House Cheeseburger, smoked bacon, chorizo jam, mustard mayo, pickles, slaw and fries	13.50
Helles battered Haddock, triple cooked chips, mushy peas, tartare sauce, curry sauce	14.00
Chicken leek & bacon pie, mashed potatoes, winter greens, gravy	14.00
Porcini & spinach open Lasagne, ricotta, lemon & tarragon oil	13.00
Buttermilk chicken burger, harissa mayo, house slaw, fries	13.50
Sesame & maple glazed tofu, fava bean, tender stem broccoli salad, soy & chilli dressing	13.50
Roasted butternut squash, spinach & sage risotto, pumpkin seed pesto	13.00
Slow roast pork belly, black pudding mash, baked apple, café au lait	15.50
Seabass, curried lentils, mango & chilli salsa	17.00
Sirloin Steak, triple cooked chips, peppercorn sauce	20.00

Before you order your food and drink, please inform a member of the staff if you have a food allergy or intolerance.

A voluntary 10% service charge will be added to your bill today, all of which goes directly to the pub team. Please ask your server to remove this if you would rather it were not added.