GRAZING & SHARING		CIABATTAS Served Monday - Saturday until 5pm	
BOSCIALA GREEN OLIVES ve 162kcal	5.00	All our ciabattas are warm, buttered with confit garlic butter. Served with a mug of Maldon sea salted fries +376 kcals	
CARAMELISED CHILLI HONEY NUTS v 686kcal Cashews, pecans & almonds	4.75	AHT v 928kcal Smashed avocado, halloumi slices, sun blushed tomato, hummus	9.00
NACHOS v 1531kcal Multigrain tortilla nachos, five bean chilli, melted Barber Cheddar cheese, sour cream, guacamole	12.50	CHICKEN & AVOCADO 1209kcal Yoghurt, lemon & herb marinated chicken thigh, smashed avocado, shredded gem lettuce	9.50
SMALL PLATES 3 for £20, 6 for £35		FLAT IRON STEAK & MUSTARD 846kcal Flat iron steak, English mustard & parsley mayonnaise, rocket	9.50
WHITBY BOBBLE PRAWNS 395kcal Crispy batter, chilli jam	9.00	COD GOUJON 831kcal Atlantic cod goujons in herb batter, shredded gem lettuce, tartare sauce	9.00
ITALIAN BURRATA v 438kcal Cherry tomatoes, smashed avocado, lemon, parsley, mint, pine nuts	9.00	OYSTER MUSHROOM ve 734kcal Crispy oyster mushrooms, plant-based feta, baby spinach	8.50
MARINATED CHICKEN SKEWERS 690kcal Chicken thighs, yoghurt, lemon & herb marinade, chipotle mayonnaise	8.00		
TEMPURA PADRON PEPPERS ve 307kcal Maldon sea salt, smoky chipotle mayonnaise	7.50		
DUCK CROQUETTES 563kcal Smoky chipotle mayonnaise, flat leaf parsley	7.50		
CRISPY HALLOUMI v 627kcal Salsa verde, pomegranate seeds	8.00		MA
MINI OLD SPOT SAUSAGES 641kcal Balsamic & sea salt glaze, chilli infused honey	7.00		
SHREDDED BEEF CROQUETTE 563kcal English mustard & parsley mayonnaise	8.50		
POPCORN OYSTER MUSHROOMS ve 282kcal Sweet soy & sesame glaze, crispy kale	7.50		
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THE MAIN EVENT

Maldon sea salted fries

HAND BATTERED FISH & CHIPS 1013kcal Atlantic cod fillet, herb batter with Maldon sea salt, triple-cooked chips, smashed peas, caramelised lemon	16.00	FLAT IRON STEAK & FRITES 908kcal 60z flat iron steak, confit garlic butter, Maldon sea salted fries, rocket, salsa verde	14.50
ROASTED COURGETTE & CONCHIGLIE PASTA ve 503kcal Green beans, mint, plant-based feta, pine nuts, parsley, lemon	13.00	BUTTERMILK CHICKEN SCHNITZEL 1061kcal Confit garlic butter, prosciutto crisp, Maldon sea salted fries, caramelised lemon, rocket	15.00
OYSTER MUSHROOM BOWL ve 692kcal Roasted tenderstem broccoli, cashew fried brown rice, sesame, soy & sweet chilli dressing, crispy kale	14.50	GRILLED SEABASS 592kcal Giant couscous, cherry tomatoes, green beans, kalamata olives, parsley, olive oil, caramelised lemon	16.00
KALE, AVOCADO & PINE NUT SALAD ve 570kcal Cucumber ribbons, baby spinach, quinoa, toasted seeds, lemon & olive oil dressing	13.50		
Add halloumi v 2.75 433kcal, chicken breast 3.25 237kcal, king prawns 3.75 135kcal, seabass fillet 5.75 302kcal		TRIPLE-COOKED CHIPS ve 448kcal	4.00
BEYOND BURGER ve 1044kcal Seeded Eden bun, smashed avocado, plant-based feta, cucumber ribbons, shredded gem lettuce, Maldon sea salted fries	15.00	MALDON SEA SALTED FRIES ve 455kcal	4.00
cucumber fibbons, stredded gent fettuce, iviation sea safed fries		ONION NESTS ve 234kcal	4.25
60z BRITISH BEEF BURGER 1504kcal Seeded brioche bun, smoked streaky maple bacon, Emmental, chipotle mayo, shredded gem lettuce, alfalfa sprouts, Maldon sea salted fries	16.00	KALE, AVOCADO & PINE NUT SALAD ve 285kcal Cucumber ribbons, baby spinach, quinoa, toasted seeds, lemon & olive oil dressing	3.50
CRISPY BUTTERMILK CHICKEN BURGER 940kcal Marinated chicken thigh, seeded brioche bun, cucumber ribbons, shredded gem lettuce, chilli jam,	15.50	TENDERSTEM BROCCOLI, KALE & GREEN BEANS ve 102kcal	3.75
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PIZZAS Our pizzas are all hand crafted, and stone baked in our pizza oven then crusts are brushed with garlic and parsley butter	ι,	NO. 6 1245kcal Tomato base sauce, torn mozzarella, cured pork Coppa, kalamata olives, rocket, shavings of Gran Moravia hard cheese
Choose your base: Crisp thin sourdough		NO. 7 v 1188kcal Tomato base sauce, torn mozzarella, roasted aubergine, sun blushed tomatoes, Gran Moravia hard cheese, rocket
Activated charcoal sourdough - perfect match for the white base sauce pizzas! (+76kcal)		NO. 8 1133kcal Tomato base sauce, smoked scamorza cheese, pulled chicken,
Non gluten dough (-90kcal)		roasted courgette, sweetcorn, salsa verde, rocket
Ask our team for our lighter pizza options		NO. 9 1500kcal Tomato base sauce, torn mozzarella, cured pork Coppa, cured
NO. 1 v 1039kcal Tomato base sauce, torn mozzarella, rocket	10.00	Italian salami, spicy chorizo, pepperoni, roquito pepper, rocket
NO. 2 1188kcal	14.50	Additional Toppings
White base sauce, smoked scamorza cheese, cured pork Coppa, sun blushed tomatoes, toasted pine nuts, basil oil, rocket		MEATS Pepperoni, Salami, Chorizo, Coppa, Pulled Chicken
NO. 3 ve 814kcal Tomato & salsa verde base sauce, charred courgette, tenderstem broccoli, mint, lemon, fresh chilli, rocket	12.00	VEGGIES ve Olives, Mushrooms, Aubergine, Courgettes, Artichoke, Sun Blushed Tomatoes
NO. 4 1087kcal Tomato base sauce, smoked scamorza cheese, cured Italian salami,	14.25	CHESE v Scamorza, Gorgonzola, Vegan cheese

14.00

13.50

15.00

2.00 each

1.50 each

4.00 each

5.00



ADD A WHOLE BURRATA v

Garlic oil, chilli oil and garlic mayo dip available

SUNDAY ROASTS Served Sundays only
Our Sunday roasts are all freshly prepared and served with
roast potatoes, seasonal vegetables, Yorkshire pudding and gravy

TOPSIDE BEEF 1223kcal	18.50
HALF ROAST CHICKEN 1575kcal	16.50
SWEET POTATO & CHESTNUT ve* 838kcal	14.50
*served without a Yorkshire pudding	

SUNDAY SIDES	
CAULIFLOWER CHEESE v 319kcal	3.50
PIGS IN BLANKETS 249kcal	3.00
SAGE & ONION STUFFING ve 323kcal	1.50
EXTRA YORKSHIRE v 123kcal	1.50
PORK CRACKLING & APPLE SAUCE 147kcal	2.00

DESSERTS

DONUT TOWER v

Choose 3 glazed ring donuts for **6.50** or 6 for **9.00**

Choose from:

PASSIONFRUIT MESS v 549kcal Mango puree, passionfruit, whipped cream, meringue pieces		
CRUMBRÛLÉE v 940kcal Mixed berry fruit, crumble topping, cold vanilla custard, torched sugar		
WARM CHOCOLATE BROWNIE v 829kcal Clotted cream ice cream, chocolate sauce		6.75
BAKED TREACLE TART v 1045kcal Honey almonds, salted caramel, salted caramel ice cream		
CARAMELISED BANANA WAFFLE ve 790kcal Maple syrup, vegan ice cream		6.50
LUXURY ICE CREAM v 625kcal All served with chocolate wafer crumb		
Choose 3 scoops from: Clotted cream Lemon curd meringue	White chocolate & cherry Salted caramel ripple	
COFFEE & CREAM v 364kcal Ice cream and coffee – the perfect combo!		5.50
Choose a scoop of: Clotted cream Lemon curd meringue	White chocolate & cherry Salted caramel ripple	

DESSERT COCKTAILS	
FLAT WHITE MARTINI Vodka, Baileys, espresso, sugar syrup	10.25
ESPRESSO MARTINI Absolut vodka, Kahlua, espresso, sugar syrup	10.25
SMOKED MAPLE OLD FASHIONED Bulleit Bourbon whisky, Angostura bitters, maple syrup	9.25
NEGRONI Bombay Sapphire gin, Campari, Martini Rosso	9.45

HOT DRINKS

Our coffees are served with semi skimmed milk or plant based milk alternatives

ESPRESSO 0kcal	2.75 / 3.25	НОТ	4.25
CAPPUCCINO 153kcal	3.50	CHOCOLATE 234kcal Add marshmallows and whi	pped cream
CAFFÈ LATTE 153kcal	3.50	for 1.00 59kcals	
MOCHACCINO 214kcal	3.50	TEAPIGS Choose from:	3.00
FLAT WHITE 120kcal	3.50	Everyday brew 22kcal Earl Grey strong 22kcal	
AMERICANO 0kcal	3.25	Peppermint 0kcal Super fruit 0kcal	
		Mao feng green tea 0kcal	
ICED DRINKS			
ICED	3.75	DRAGON FRUIT	4.00
AMERICANO 20kcal	3.77	& MANGO ICED TEA	
ICED LATTE 76kcal	4.00	Green tea	
ICED MOCHA 443kcal	4.00	PEACH & LEMON	4.00

ICED TEA 87kcal English breakfast tea





SCAN HERE

(V) Suitable for vegetarians. (VE) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include VAT. Service is not included. All tips are retained by the grateful team.