

GRAZING & SHARING

Bosciala Green Olives *ve* 5.00

Mr Filbert's Salt Crusted Peanuts *ve* 4.75

SMALL PLATES

3 *For* • £20
6 *For* • £35

Tempura Padron Peppers *ve*

Maldon sea salt, smoky chipotle mayonnaise 7.00

Patatas Bravas *v/vea*

Paprika dusted fried potatoes, spiced rich tomato sauce, confit garlic mayonnaise 7.50

Halloumi Chips

'Nduja mayonnaise 8.00

**v* - swap to confit garlic mayonnaise

English Burrata *v*

Lemon & basil pesto, pine nuts, olive oil 9.50

Chorizo Picante

Red wine and honey glaze, non-gluten bread 8.75

BOTTLE OF HOUSE WINE

Plus • 3 SMALL PLATES • £35

ALL DAY • MONDAY-THURSDAY

MAIN PLATES

Chopped Garden Salad *ve*

Diced cucumber, tomato, red onion, radish, fennel, pomegranate, chopped dill & parsley, baby spinach, lemon olive oil 10.00

+ Halloumi *v* 4.00, + Chicken breast 4.00, + King prawns 5.00

Beyond Burger *v*

Non-gluten bun, smashed avocado, plant-based feta, cucumber ribbons, shredded gem lettuce, dill pickle, Maldon sea salted fries 16.00

6oz British Beef Burger

Non-gluten bun, Emmental cheese, smoky jam, caramelised onion, shredded gem lettuce, dill pickle, Maldon sea salted fries 16.75

+ Maple-glazed smoked streaky bacon 1.75

Crispy Buttermilk Chicken Burger

Buttermilk marinated chicken thigh, non-gluten bun, cucumber ribbons, shredded gem lettuce, dill pickles, chilli jam, Maldon sea salted fries 16.50

Flat Iron Steak & Frites

6oz flat iron steak, garlic & parsley butter, Maldon sea salted fries, rocket 15.25

+ Béarnaise sauce *v* 1.75, + Creamy peppercorn sauce *v* 1.75

Truffle & Parmesan Chicken Schnitzel

Hand-breaded, buttermilk marinated chicken breast, Maldon sea salted fries, caramelised lemon, rocket 16.25

Pan-Seared Salmon Fillet

Garlic roasted new potatoes, roasted fennel & spring onion, radish, green beans, garden peas, béarnaise sauce 17.50

SANDWICHES

MON - SAT TILL 5PM

Non-gluten bread, served warm and buttered with garlic & parsley butter. Served with a mug of Maldon sea salted fries

AHT *v*

Smashed avocado, halloumi slices, sun blushed tomato tapenade, shredded gem lettuce 9.50

Chicken & Avocado

Crispy buttermilk chicken thigh, shredded gem lettuce, mayonnaise 10.00

Flat Iron Steak

Caramelised onion, rocket 10.00

Oyster Mushroom *ve*

Crispy oyster mushrooms, plant-based feta, baby spinach 9.00

SIDES

Triple-Cooked Chips *ve* 4.25

Maldon Sea Salted Fries *ve* 4.25

Tenderstem Broccoli, Kale & Green Beans *ve* 4.00

Truffle & Parmesan Fries *v* 4.50

'Nduja Mayo & Parmesan Fries 4.50

BRUNCH & SUNDAY
ROASTS AVAILABLE

SEE REVERSE

DESSERTS

Warm Chocolate Brownie *v*

Clotted cream ice cream, Belgian chocolate sauce 6.75

Raspberry Mess *v*

Raspberry fruit purée, raspberry sorbet, whipped cream, meringue, raspberries 7.25

Luxury Ice Cream *vea* 6.50

Choose 3 scoops from:

Clotted cream, berry cherry or Arabica coffee

Coffee & Luxury Ice Cream *vea*

Ice cream & coffee - The perfect combo! 6.00

Choose a scoop of

Clotted cream, berry cherry or Arabica coffee

PIZZA

Non-gluten base, brushed with garlic butter

N° 1 Margherita v

Tomato base sauce, torn mozzarella, rocket 11.50

N° 2 Broccolini v

Tomato base sauce, torn mozzarella, tenderstem broccoli, lemon & basil pesto, pine nuts, Parmesan, rocket 16.00

N° 3 Bosciala v/vea

Tomato base sauce, torn mozzarella, whipped feta, sun blushed tomato tapenade, Bosciala green olives, olive oil, rocket 13.50

N° 4 Salami Milano

Tomato base sauce, smoked mozzarella cheese, cured Italian salami, Kalamata black olives, flat mushrooms, artichoke, baby spinach 13.50

N° 5 Truffle Funghi v

White base sauce, smoked mozzarella cheese, truffle oil, flat mushrooms, pine nuts, rocket 15.25

N° 6 Casa Pepperoni

Tomato base sauce, torn mozzarella, pepperoni sausage, rocket 15.50

N° 7 Parmigiana vea

Tomato base sauce, torn mozzarella, roasted aubergine, sun blushed tomatoes, Parmesan, rocket 14.25

N° 8 Calabrian Hot

Tomato base sauce, torn mozzarella, 'Nduja, red chilli, chorizo picante, rocket 15.00

N° 9 Terzetto

Tomato base sauce, torn mozzarella, cured Italian salami, chorizo picante, pepperoni sausage, Roquito pepper, rocket 16.50

+ English burrata 5.25

ve - vegan cheese available

BRUNCH

Toasties

Grilled Cheese v

Toasted non-gluten bread, Barber's Cheddar cheese, crispy fried free-range egg 8.00

+ 'Nduja 2.00

Non-Gluten Toasts

Toasted non-gluten bread - Perfect with a poached egg +1.50

Choose from:

- Oyster mushroom, truffle oil and rocket ve 9.00
- Maple-glazed smoked streaky bacon and scrambled eggs 9.00
- Smashed avocado, sesame seeds, chilli jam ve 9.00

Non-Gluten Bun

Choose from:

Florentine v - Baby spinach, poached eggs, hollandaise, cress 9.50
Benedict - Smoked streaky bacon, poached eggs, hollandaise, cress 9.50

Halloumi Breakfast v

Halloumi, poached free-range egg, avocado, potato hash brown, hollandaise, toasted seven seeds, toasted non-gluten bread, butter 13.00

Full English

Smoked streaky bacon, fried free-range egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted non-gluten bread, butter 13.00

Veggie Full English v

Plant-based sausages, fried free-range egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted non-gluten bread, butter 13.00

Flat Iron Steak & Crispy Fried Egg

Toasted non-gluten bread, wholegrain mustard mayonnaise, garlic buttered spinach, crispy fried free-range egg 15.25

SERVED EVERY DAY 10AM - 5PM

SERVED SUNDAYS ONLY

SUNDAY ROASTS

Our Sunday roasts are all freshly prepared and served with beef dripping roast potatoes (vea), buttered tenderstem broccoli & carrots, slow-braised red cabbage and rich roast gravy

Topside Beef 18.50

Half Roast Chicken 16.50

Sweet Potato & Chestnut Loaf ve 14.50

SUNDAY SIDES

Barber's Cheddar Cauliflower Cheese v 3.50

FOR ALLERGEN & NUTRITIONAL INFO



(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. 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.