FOR THE TABLE

LEMON & THYME MARINATED BOSCAIOLA OLIVES VE 5.00

CRISPY ARTICHOKES VE 6.00
Artichoke hearts, crispy batter, Maldon sea salt

ADD A DIP + 3.50

WHIPPED FETA V
Roquito hot honey, toasted seven seeds

WHIPPED LEMON RICOTTA V
Lemon zest, olive oil, Maldon sea salt

SUN BLUSHED TOMATO HUMMUS VE
Olive oil, smoked paprika

STARTERS

SOUP OF THE DAY
Ask our team for today's soup of the day

ROASTED ROOTS & SUN BLUSHED TOMATO BRUSCHETTA VE 8.00
Toasted non-gluten bread, sun blushed tomatoes, roasted root vegetables, first-pressed olive oil, Maldon sea salt

Perfect with Italian Burrata V + 7.50

JOSPER GRILLED BLACK TIGER PRAWNS 12.50
Five shell on black tiger prawns, red chilli & confit garlic butter

ITALIAN BURRATA V 9.00
Basil oil & non-gluten bread

HALLOUMI FRIES V 8.50
Honey, lemon & thyme drizzle

CRISPY BUTTERMILK CHICKEN THIGHS 8.75
Honey glaze, BBQ sauce, crispy beer onions

TRUFFLED OYSTER MUSHROOMS ON TOAST VE 9.75
Tarragon oil, black pepper

HOME COMFORTS

SLOW-COOKED LEMON CHICKEN THIGHS 19.50
Skin-on chicken thighs, roasted on the bone, lemon, green olives, buttery chicken sauce, creamy mashed potato, cavolo nero

SLOW-BRAISED LAMB HENRY SHOULDER 28.00
Tender single-cut lamb shoulder served bone-in, rosemary, garlic & thyme, buttery slow-roasted sliced potato, rich lamb jus, tenderstem broccoli & cavolo nero

PRESSED PORK BELLY 19.75
Thyme-roasted carrots, tenderstem broccoli, mashed potato, apple sauce, rich gravy

CENTRE-CUT COD & MUSSEL PUTTANESCA 23.50
Centre-cut cod, shell-on mussels, rich tomato & red wine ragù, lilliput capers, Boscaiola olives, fresh basil, confit garlic & non-gluten bread

BUTTERMILK CHICKEN MILANESE 19.75
Lemon & black pepper butter, Koffmann's skin-on fries, rocket, baby leaf & Parmesan salad, maple & balsamic dressing

CRISPY BUTTERMILK CHICKEN BURGER 18.75
BBQ spiced buttermilk chicken thigh, non-gluten bun, chipotle mayo, gem lettuce, dill pickle, pink pickled onions, Koffmann's thick-cut chips

SIDES

KOFFMANN'S THICK-CUT CHIPS VE 5.00

KOFFMANN'S SKIN-ON FRIES VE 5.00

'NDUJA & PARMESAN FRIES 7.00

TRUFFLE & PARMESAN FRIES V 6.50

WOOD-FIRED TRUFFLE, ROSEMARY & CONFIT GARLIC BABY POTATOES VE 6.50

ROCKET, BABY LEAF & PARMESAN SALAD V 4.50
Balsamic & maple dressing

BUTTERED TENDERSTEM & CAVOLO NERO V 4.50

Products marked VE are made with vegan ingredients, however food/drink preparation and cooking may affect this. 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. Please speak to our team for more information. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. 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. Adults need around 2000 kcal a day. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. A discretionary 10% service charge will be added to your bill. 100% of this will be fairly distributed amongst the team who prepared & served your food today. The gratuity is discretionary – please ask us if you would like us to remove it from the bill

GRILLS

Grilled to perfection on our state-of-the-art Josper, a Barcelona-born grill that locks in smoky, charred flavour at a sizzling 350°C over tandoor coals - pure fire, unmatched taste

All served with confit garlic butter, Koffmann's thick-cut chips, rocket, baby leaf & Parmesan salad, maple & balsamic dressing

10OZ YORKSHIRE RIBEYE STEAK 32.00

8OZ YORKSHIRE RUMP STEAK 23.50

7OZ FLAT IRON STEAK 17.00

PERFECT WITH...

Six King Prawns Cooked In Garlic Butter + 5.00

Béarnaise Sauce V + 3.00

Creamy Peppercorn Sauce V + 3.00

10OZ SMOKED BACON LOIN CHOP 21.00
Wood-fired pineapple wedge, crispy fried free-range egg, Particularly British piccalilli

BRITISH 6OZ BURGER 18.75
Non-gluten bun, gem lettuce, dill pickle, pink pickled onions, Cheddar cheese, sticky onions, smoky jam, Bloody Mary burger sauce, Koffmann's thick-cut chips

Perfect with Smoked Back Bacon + 2.00

Double Up Beef Burger + 4.00

PASTA & SALAD

CONFIT HISPI CABBAGE VE 17.00
Butterbean & red chilli purée, balsamic mushrooms, crispy cavolo nero, roasted chickpeas

WOOD-FIRED ROASTED BUTTERNUT SQUASH SALAD V/VEA 15.00
Radicchio, cavolo nero, Italian Dolcelatte blue cheese, toasted pecans, maple & balsamic dressing

BUTTERNUT SQUASH & CAVOLO NERO RISOTTO VE 15.50
Arborio rice, roasted butternut squash, rich vegetable stock, plant-based butter, tarragon oil

PERFECT WITH...

Six King Prawns Cooked In Garlic Butter + 5.00

Wood-fired chicken + 3.75

Grilled Halloumi V + 3.25

WOOD-FIRED CHICKEN CAESAR SALAD 17.75
Wood-fired chicken breast, soft-boiled free-range egg, salted anchovies, crispy smoked pancetta, gem lettuce, Parmesan, Caesar dressing

PENNE BLADE OF BEEF RAGÙ 18.50
Non-gluten penne pasta, rich tomato & red wine slow-braised blade of beef ragù, Parmesan

PENNE VEGANO ZUCCHINA VE 15.50
Non-gluten penne pasta, plant-based feta, roasted courgettes, mint, flat parsley, pine nuts, pomegranate, lemon

CREAMY SMOKED SALMON & PRAWN PENNE 17.75
Non-gluten penne pasta, Severn & Wye smoked salmon and king prawns, creamy white wine sauce, roasted courgette, lemon

DESSERTS

FROZEN DARK CHOCOLATE MOUSSE V 8.50
First-pressed olive oil, Maldon sea salt

STICKY TOFFEE PUDDING V 8.75
Caramelised pecans, honeycomb & caramel gelato

COCONUT PANNA COTTA V 8.50
Mango purée, frozen raspberries

BLACKCURRANT & PISTACHIO MESS V 9.00
Toasted pistachios, blackcurrant purée, meringue, vanilla whipped cream, blackcurrant sorbet

GELATO & SORBETS V 7.75
Wild Strawberry Gelato V, Clotted Cream Gelato V, Chocolate Chunk Gelato V, Honeycomb & Caramel Gelato V, Blackcurrant Sorbet VE, Plant-Based Vanilla Ice Cream VE

COFFEE & MINI DESSERT V 7.25
Mini Coconut Panna Cotta V or Mini Blackcurrant & Pistachio Mess V

COCKTAIL & MINI DESSERT V 12.00
Pornstar Martini, Espresso Martini or Chambord Royale alongside any of our two above mini desserts

V - Vegetarian VE - Vegan VEA - Vegan option available

For more information on our allergens please scan the QR code.

NON-GLUTEN
MENU