



LOUNGE & TERRACE 12PM TO 10PM

## SNACKS & SMALL PLATES

Root vegetables crisps Hand cooked vg 5

Lemon & herbs marinated olives vg, gf 5

Smokehouse mixed nuts vg 6

Maple roasted cocktail sausages 6

Spicy sticky cauliflower bites vg 8  
Shallot seeds

Hake croquettes 10  
Caper mayonnaise

Chipotle chilli squid 12  
Spring onions, salted almonds

Teriyaki confit duck spring rolls 12  
Wasabi apricot marmalade, toasted sesame

ALL SNACKS & SMALL PLATES SERVED UNTIL 11PM

## DESSERTS

Dark chocolate mousse Salted caramel popcorn v 10

Eton mess knickerbocker glory v 13

Plant-based gelato Strawberry & yuzu, chocolate, vanilla 8

British farmhouse cheeses Water biscuits, grapes, chutney v - For one 12 For two 20

## MAINS

Heritage vegetable tart v 18  
Smoked goat's cheese, curried chickpea,  
lemon dressing

Spicy seafood linguine 22  
Squid, king prawns, salmon ,confit peppers, coriander

Orchard cider pork 24  
Greens, wasabi yuzu dressing

Chicken Milanese 18  
Tomato & rocket salad, Parmesan

35 day dry-aged ribeye steak 400g gf 40  
Green peppercorn 3.5 | Classic béarnaise 3.5

Battered cod loin 20  
Fries, tartare sauce

## SIDES 5

144 leafy salad, aged balsamic vg, gf  
Rosemary skin on fries v  
Seasonal greens, crispy onions vg  
Tomato, shallot seeds vg, gf  
Garlic potatoes, chive crème fraiche v, gf

## BURGERS & SANDWICHES

Gourmet wagyu beef burger 22  
Brisket rosti, caramelised onions, tomato, lettuce,  
gherkins, aged cheddar, rosemary skin on fries

Chicken satay burger 20  
Buttermilk chicken, Jalapeños, caramelised onions,  
tomato, lettuce, brie, rosemary skin on fries

Tomato bruschetta 8  
Red Tomato pesto, sourdough bread

Grilled steak ciabatta 12  
Onion jam, Chimichurri salsa

Welsh rarebit 8  
Seeded sourdough, chives

Smoked salmon bagel 10  
Cream cheese

## SALADS

Spring asparagus salad vg, gf 14  
Rhubarb, strawberries, mint, parsley, cress, poppy seeds

144 Caesar v 12  
Romaine lettuce, soft egg, croutons, Grana Padano  
With chicken 15 With halloumi 15 With prawns 16

## CAFÉ GOURMAND 8

Any coffee or tea with choice of mini dessert

Choose from orange & chocolate tart, beetroot  
loaf or cherry cheesecake

**Vegetarian (v) Vegan (vg) Gluten free (gf)** Please make us aware of any allergies or special dietary requirements.

All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill, all of which will be shared between the team.