



LUNCH 12PM TO 5PM

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.