



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 5

Maple roasted cocktail sausages 5

Spicy sticky cauliflower bites vg 8
Shallot seeds

Hake croquettes 9
Seaweed, caper mayonnaise

Gochujang spiced prawns 12
Red pepper butter, crispbread

Chipotle chilli squid 10
Spring onions, salted almonds

Teriyaki confit duck spring rolls 11
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 10

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

British farmhouse cheeses Water biscuits, grapes, chutney v - For one 10 For two 16

BURGERS & SANDWICHES

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

Chicken satay burger 19
Buttermilk chicken, Jalapeños, caramelised onions,
tomato, lettuce, brie, rosemary skin on fries

Tomato bruschetta 8
Basil pesto, sourdough bread

Grilled steak ciabatta 12
Onion jam, Chimichurri salsa

Welsh rarebit 7
Seeded sourdough loaf, chives

SALADS

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

144 Caesar v 12
Romaine lettuce, soft egg, sourdough croutons,
Grana Padano

With chicken 15 With halloumi 15 With prawns 16

MAINS

Heritage vegetable tart v 17
Smoked goat's cheese, curried chickpea,
lemon dressing

Spicy seafood linguine 19
Samphire, confit peppers, coriander, chilli

Orchard cider pork 23
Greens, wasabi yuzu dressing

Chicken Milanese 18
Tomato & rocket salad, Parmesan

35 day dry-aged ribeye steak 14 oz gf 36
Green peppercorn | Classic béarnaise

Battered cod loin 19
Fries, tartare & curry 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 fraîche v

CAFÉ GOURMAND 7

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.