



SUNDAY LUNCH 12PM TO 5PM

NIBBLES

SERVED UNTIL 11PM

Root vegetable crisps vg gf 5

Lemon & herb marinated olives vg gf 5

Smokehouse mixed nuts vg 5

Padron peppers vg 5
Smoked sea salt

SMALL PLATES

SERVED UNTIL 11PM

Cocktail sausages 7
Whole grain mustard & honey

Cauliflower bites vg 8
Teriyaki, chilli, spring onion

Spicy wings 8
Lemongrass & ginger

Chipotle chilli squid 12
Spring onions, salted almonds

Chicken tenders 9
Mango, coriander, wasabi & soy

Tomato bruschetta 8
Homemade basil pesto, sourdough bread

TO SHARE

Platter of buffalo mozzarella, olives, tomatoes, artichokes, basil pesto and focaccia v 17

Platter of prosciutto, salami, cheddar, pickles, tomato and focaccia 18

ROASTS

All our roasting joints are marinated in the traditional way and roasted overnight. Served with Yorkshire pudding, garlic roasted potatoes, a selection of seasonal vegetables, smooth creamy parsnip purée and a generous amount of rich gravy

Dry-aged grass fed beef striploin 26
Horseradish sauce

Garlic & herb half roast chicken 24
Bread sauce

Middlewhite pork belly 24
Apple cider compote

Nutty root vegetables pie vg, gf 19
Black garlic gravy

The 144 ultimate sharer experience 65
For two
Beef striploin, half chicken, middlewhite pork, horseradish, bread sauce, apple cider compote

SALADS

144 Caesar 12
Lettuce, soft egg, parmesan, anchovy crumb
With chicken 15 | With halloumi 16

Tuna Niçoise salad gf 14
Lettuce, soft egg, pickled red onion, honey and mustard dressing

LARGER PLATES

Gourmet beef burger 22
Brisket rosti, caramelised onion, tomato, lettuce, gherkins, mature cheddar, rosemary skin on fries

Chicken satay burger 21
Brie, jalapenos, caramelised onion, tomato, lettuce, rosemary skin on fries

Open grilled steak ciabatta 14
Onion jam, chimichurri salsa

Cheese toastie v 11
Mature Cheddar, mozzarella, pickled red onion

Chicken Milanese 19
Caesar salad

White crab linguine 23
Chilli & caper butter emulsion, parsley gremolata

Super green risotto v gf 19
Asparagus, courgette, Parmesan

DESSERTS

Dark chocolate mousse v 10
Salted caramel

Vanilla cheesecake
summer fruit compote v 8

Zingy lemon profiterole v 9
meringue, white chocolate ganache

Eton mess knickerbocker glory v 13

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.