



aperitif

KIR PETILLANT	8.00
CHAMBORD BRAMBLE	10.00
APEROL SPRITZ	10.00
PASSIONFRUIT MARTINI	10.00
ESPRESSO MARTINI	10.00
NEGRONI	10.00
COSMOPOLITAN	10.00

while you wait

SPICED OLIVES (VE)	4.00
BLACK OLIVE TAPENADE	5.00
WITH FLATBREAD (VE)	
PIGS IN BLANKETS	6.00
TOASTED SOURDOUGH,	5.00
OLIVE OIL & BALSAMIC (VE)	
BEETROOT HUMMUS WITH	5.00
FLATBREAD (VE)	
MACKEREL PATE WITH	6.00
TOASTED SOURDOUGH	

sunday roasts

• STRIPLOIN OF BEEF	21.00
• PORK SHOULDER	18.00
• ROAST CHICKEN SUPREME	17.00
• BUTTERNUT & ASPARAGUS	16.00
WELLINGTON (VE)	
• ROAST BEEF & PORK DUO	23.00
• ROAST BEEF, PORK &	26.00
CHICKEN TRIO	
GARLIC & ROSEMARY ROAST	
POTATOES, SEASONAL VEG,	
YORKSHIRE PUDDING &	
UNLIMITED GRAVY	

ice creams

2.00 PER SCOOP

VANILLA	
VEGAN VANILLA (VE)	
SALTED CARAMEL (VE)	
BANANA & BUTTERSCOTCH	
CHOCOLATE	
AMORETTI & CHERRY	
RASPBERRY SORBET	

allergies

PLEASE MAKE US AWARE OF ANY ALLERGIES/INTOLERANCES AT THE TIME OF ORDERING.

WE COOK FRESH FOOD, NOT FAST FOOD, SOME DISHES MAY TAKE UP TO HALF AN HOUR TO PREPARE.

starters

FRANK'S HOT BUFFALO NACHOS (V)	7.00	SALT & PEPPER SQUID	8.00
CHEDDAR CHEESE, CRÈME FRAICHE,		SMOKEY RANCH DRESSING & LIME	
GUACAMOLE, JALAPENOS, SPRING		CRISPY KOREAN BBQ WINGS	8.00
ONION, RED CHILLI & CRISPY ONIONS		JALAPENOS & SPRING ONION	14.00
CRISPY VEGETABLE GYOZAS (VE)	7.50	5 OR 10	
PEA PUREE & SOY SAUCE		BOREWORS	8.50
		SOUTH AFRICAN BEEF SAUSAGE,	
		TOMATO, ONION & BACON RELISH	

mains

CYDER BATTERED FISH & CHIPS	18.00	CHEESE & BACON BEEF BURGER	17.50
TARTARE SAUCE, MUSHY PEAS &		PRETZEL BUN, SMOKEY RANCH, ONION	
SKIN-ON CHUNKY CHIPS		STRAWES, LETTUCE, TOMATO & FRIES	
BATTERED BANANA BLOSSOM (VE)	16.50	BONELESS CHICKEN THIGH BURGER	17.50
TARTARE SAUCE, MUSHY PEAS &		BUTTERMILK FRIED, PRETZEL BUN,	
SKIN-ON CHUNKY CHIPS		CHIMICHURRI MAYO, LETTUCE,	
		TOMATOES & FRIES	
PAN-FRIED SEA BREAM FILLET	19.00	REDEFINE MEAT BURGER (VE)	17.50
WARMED FENNEL AND LENTIL SALAD		PRETZEL BUN, SMOKEY RANCH	
WITH A PARSLEY & LEMON CRUMB		DRESSING, LETTUCE, TOMATO, ONION	
SRI LANKAN VEGETABLE CURRY (VE)	17.00	STRAWES & FRIES	
ROASTED BUTTERNUT SQUASH,		KAKUNI SALAD	18.00
AUBERGINE AND SPINACH CURRY		SIMMERED JAPANESE PORK BELLY,	
SERVED IN A WHOLE LOAF OF		MIYOSHI BEANSPOUTS, APPLE,	
CAMPAGNE RYE, TOPPED WITH		SAVOY, CHILLI & SPRING ONION SALAD	
CORIANDER		WITH A MINT & LIME DRESSING	
GNOCCHI (VE)	17.00	ASPARAGUS & GEM LETTUCE CAESAR	14.00
GNOCCHI, BAKED SWEET POTATO		SALAD (VE AVAILABLE)	
AND BASIL SAUCE, WILD		CROUTONS, PARMESAN & CAESAR	
MUSHROOMS & VEGETABLE CRISPS		DRESSING	
		ADD A BONELESS CHICKEN THIGH	+3.00
		ADD BACON	+1.50

sides

SKIN-ON CHUNKY CHIPS (VE)	4.00	ONION STRAWS (VE)	4.00
SHOESTRING FRIES (VE)	4.00	GARLIC SEASONAL VEGETABLES (VE)	4.00
GARLIC FLATBREAD (VE)	4.00	BOK CHOI, SOY & CHILLI (VE)	4.50
CHEESY GARLIC FLATBREAD (V)	4.50	WATERCRESS MIXED SALAD (VE)	4.00

desserts

MELKTERT (V)	8.50	STICKY TOFFEE PUDDING (V)	8.00
TRADITIONAL SOUTH AFRICAN		DRUNKEN DATE & CARAMEL SAUCE,	
CUSTARD TART, TOPPED WITH		BANANA & BUTTERSCOTCH ICE CREAM	
BERRIES & WHITE CHOCOLATE		CHOCOLATE & RASPBERRY TART (VE)	7.50
CREME		MIXED BERRY COMPOTE	
BANOFFEE BELGIAN WAFFLE (VE)	8.00	YORKIE & BUTTER PUDDING (V)	8.50
BANANA, CHOCOLATE SAUCE, MAPLE		YORKSHIRE PUDDING BAKED IN A	
SYRUP, SMASHED BISCUIT &		WHITE CHOCOLATE & WHISKEY	
WHIPPED CREAM		CUSTARD, TOPPED WITH APRICOT	
CHERRY BAKEWELL CHEESECAKE (V)	8.00	JAM. SERVED WITH CUSTARD OR	
TOPPED WITH ALMONDS, WHITE		VANILLA ICE CREAM	
CHOCOLATE AND A BERRY COMPOTE			
AFFOGATO (VE)	6.00		
SALTED CARAMEL ICE CREAM,			
ESPRESSO COFFEE & SHORTBREAD			