

## **STARTERS**

### **Potato Chowder**

Served with toasted chilli oil, cornbread and three  
garlic butter.

£6.50

### **Truffle and Mushroom Pate**

Served with plum & red onion chutney, pickled red  
wine shallots, seasonal leaves and crostini

£7.50

### **Spiced Miso Sweet Potatoes**

Roasted sweet potatoes in a spiced miso & pecan  
butter served with sauteed spring greens and topped  
with pickled chillies.

£7.50

### **Roasted Hispi Cabbage**

Served with a garlic and white bean puree, lemon &  
caper butter and a hazelnut & cumin seed crumb.

£6.50



Please make your server aware of any allergens

## **MAINS**

### **Fresh Spinach Pasta**

Homemade spinach pasta with roasted butternut squash. Tossed in a preserved lemon, dill & sage butter. Topped with tempura herbs.

£17.00

### **Pumpkin Tagine**

Maple glazed pumpkin served on a spiced tomato & chestnut tagine with cumin cous cous, charred broccoli with almonds and sticky onion petals.

£16.50

### **Stew with Dumplings**

Rich tomato & red wine stew flavoured with fresh bay and thyme. Topped with celeriac dumplings.

£16.00

### **Kale and Leek Bake**

In a rich and creamy tahini and coconut sauce, topped with salt and pepper croutons. Served with pickled beetroot and a green beans, courgette and oregano leaf salad.

£16.50



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## **SIDES**

### **Tangy roasted potatoes**

Thin roasted potatoes topped with homemade 'feta', oregano  
and lemon zest

£5.00

### **Roasted Sprouts and Beans**

Topped with toasted pine nuts and lemon & oil dressing.

£4.50

### **Pickled Mushroom Salad**

Served with carrot ribbons and spring onion. All topped with  
fresh coriander and sesame seeds.

£4.00

### **Roasted Cavalo Nero**

Served on a lime & harissa yoghurt and topped with crispy  
tabasco shallots.

£5.00



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## **DESSERTS**

### **Sticky Pear Pudding**

With hot toffee sauce and home made  
spiced cashew 'cream'

£6.00

### **Pecan Pie**

Served with sweet cashew creme fraiche -  
can be served hot or cold

£5.50

### **Truffles**

Homemade dark chocolate truffles.  
Choose from sea salt, chilli or hazelnut.

One for £2.00

Three for £5.00



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## WINE

### RED

#### **Aimery - Cabernet Sauvignon (France)**

175ml £4.70      250ml £6.80      Bottle £20.00

#### **Ponte - Merlot (Italy)**

175ml £5.00      250ml £7.50      Bottle £23.00

#### **Tempranillo - Canforalles (Spain)**

175ml £5.00      250ml £7.50      Bottle £24.00

#### **Dead Man's Dice - Malbec (Argentina)**

Bottle £26.00

#### **Langhe Barbera 150+1 - Casle del Barone (Italy)**

Bottle £30.00

#### **Cycles Gladiator - Pinot Noir (USA)**

Bottle £35.00

#### **Fincas de Landlaluca Reserva - Rioja (Spain)**

Bottle £40.00

### WHITE

#### **Mezzacorona - Pinot Grigio (Italy)**

175ml £4.70      250ml £6.80      Bottle £20.00

#### **Canforrales - Verdejo (Spain)**

175ml £5.00      250ml £7.50      Bottle £23.00

#### **Aimery - Chardonnay (France)**

175ml £5.00      250ml £7.50      Bottle £24.00

#### **Finca Traversa - Sauvignon Blanc (Uruguay)**

Bottle £26.00

#### **Yalumbaa Y Series - Viognier (Australia)**

Bottle £30.00

#### **Esk Valley - Sauvignon Blanc (New Zealand)**

Bottle £35.00

(125ml available)

## WINE

### ROSÉ

#### **Stellar Running Duck - Shiraz Rosé (South Africa)**

175ml £4.70    250ml £6.80    Bottle £20.00

#### **Rosé d'Anjou - Bougrier (France)**

Bottle £24.00

(125ml available)

### SPARKLING

#### **Ponte - Prosecco (Italy)**

125ml £5.00    Bottle £28.00

## COCKTAILS

### **Garden of Eden**

Hendricks Gin, St Germain, Chartreuse & lime juice  
£9.75

### **Bramble**

Tanqueray Dry Gin, Crème de mûre, lemon & sugar  
£9.00

### **Paloma**

Tequila, grapefruit juice, lime, agave & soda  
£8.50

### **Wooden Leg**

Don Papa Rum, Bitters, Red Vermouth,  
Triple Sec, plum bitters & sugar  
£9.75

## **DRAUGHT BEER**

### **Pilsner**

£2.00            £3.80

### **San Miguel**

£2.50            £4.90

### **Guinness**

£2.50            £4.90

### **Orchard Pig Cider**

£2.30            £4.50

### **Meantime Pale Ale**

£2.70            £5.20

### **Shipyard IPA**

£2.60            £5.00

## **BOTTLED BEER**

### **Asahi Lager**

330ml            £4.50

### **Meantime Pale Ale**

330ml            £4.50

### **Meantime Red Ale**

330ml            £5.00

### **Skinny Gluten Free Lager**

330ml            £4.70

### **Brooklyn Non-Alcoholic**

330ml            £4.20

## **SOFTS**

### **Pepsi Max**

£2.00

### **Lemonade**

£2.00

### **Fresh Juices**

£2.20

### **Franklin & Sons Sparkling Lemon and Elderflower (275ml)**

£3.00

### **Franklin & Sons Sparkling Apple and Rhubarb (275ml)**

£3.00

### **Franklin & Sons Raspberry Lemonade (275ml)**

£3.00