

# GRAZING & SHARING



**Bosciala Green Olives** ve 5.25

## SMALL PLATES

3 FOR £20 / 6 FOR £35

**Tempura Padron Peppers** ve 7.75  
Maldon sea salt, smoky chipotle mayonnaise

**Halloumi Chips** 8.25  
Nduja mayonnaise \*v - swap to confit garlic mayonnaise

**English Burrata** v 9.25  
Smashed pistachio, pomegranate seeds, olive oil, toasted non-gluten bread

**Hand Battered Calamari** 8.75  
Lime, confit garlic mayonnaise

## MAIN PLATES

**Watermelon & Feta Salad** v 13.00  
Cucumber, pomegranate seeds, balsamic reduction  
\*ve - swap to plant-based feta

+ **Halloumi** v 4.00, + **Chicken breast** 4.00

**Beyond Burger** v 15.50  
Non-gluten bun, smashed avocado, plant-based feta, cucumber ribbons, shredded gem lettuce, Maldon sea salted fries

**6oz British Cheeseburger** 16.25  
Non-gluten bun, Emmental, smoky chipotle mayonnaise, shredded gem lettuce, alfalfa sprouts, Maldon sea salted fries

+ **Smoked streaky maple bacon** 1.75

**Crispy Buttermilk Chicken Burger** 16.00  
Marinated chicken thigh, non-gluten bun, cucumber ribbons, shredded gem lettuce, chilli jam, Maldon sea salted fries

**Flat Iron Steak & Frites** 15.00  
6oz flat iron steak, garlic & parsley butter, Maldon sea salted fries, rocket

+ **Peppercorn sauce** v 1.75

**Pan Seared Cod** 16.50  
Sun blushed tomato tapenade, Bosciala green olives, lilliput capers, parsley, roasted baby potatoes, buttered wilted spinach

## SIDES

**Triple-Cooked Chips** ve 4.25

**Maldon Sea Salted Fries** ve 4.25

**Tenderstem Broccoli, Kale & Green Beans** ve 4.00

**Truffle & Parmesan Fries** v 4.25

**Nduja Mayo & Parmesan Fries** 4.45

## SANDWICHES

MON - SAT TILL 5PM

Non-gluten bread, served warm with a mug of Maldon sea salted fries

**AHT** v 9.50  
Smashed avocado, halloumi slices, sun blushed tomato tapenade, shredded gem lettuce

**Chicken & Avocado** 10.00  
Crispy buttermilk chicken thigh, shredded gem lettuce, mayonnaise

**Flat Iron Steak & Mustard** 10.00  
Flat iron steak, English mustard & parsley mayonnaise, rocket

**Oyster Mushroom** v 9.00  
Crispy oyster mushrooms, plant-based feta, baby spinach

## DESSERTS

**Warm Chocolate Brownie** v 7.25  
Clotted cream ice cream, chocolate sauce

**Strawberry Mess** v 7.25  
Strawberry fruit purée, clotted cream ice cream, whipped cream, meringue, strawberries

**Luxury Ice Cream** v 6.50

**Choose 3 scoops from:**

Clotted cream | Berry cherry | Arabica coffee

**Coffee & Cream** v 6.00  
Ice cream & coffee - The perfect combo!

**Choose a scoop of:**

Clotted cream | Berry cherry | Arabica coffee

## BRUNCH & SUNDAY ROASTS AVAILABLE

SEE REVERSE

Scan  
to Order



## NON-GLUTEN MENU

# BRUNCH

### Non-Gluten Toasties

8.00

#### Choose from:

- Wiltshire ham and Barber Cheddar cheese

### Toast Toppers

Choose your topping for your toasted non-gluten bread

Perfect with a poached egg +1.50

#### Choose from:

- Oyster mushroom, truffle oil and rocket v

- Maple glazed smoked streaky bacon and scrambled eggs

- Smashed avocado, sesame seeds, chilli jam ve

### Non-gluten Seeded Bun

9.50

#### Choose from:

**Florentine** v - Baby spinach, poached eggs, hollandaise, cress

**Benedict** - Smoked streaky bacon, poached eggs, hollandaise, cress

### Baked Eggs v

9.50

Baked eggs with red pepper, chickpeas, baby spinach & tomato ragu,

smoked paprika, parsley with toasted non-gluten bread

**Vegan?** Swap your eggs for avocado +2.00

+ **Halloumi** v 4.00, + **Oyster mushrooms** ve 4.00

### Full English

13.00

Smoked streaky bacon, fried egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted non-gluten bread, butter

### Veggie Full English v

13.00

Plant-based sausages, fried egg, slow roasted tomato, flat mushroom, potato hash brown, baked beans, toasted non-gluten bread, butter

### Halloumi Breakfast v

13.00

Halloumi, poached egg, avocado & corn salsa, potato hash brown, hollandaise, toasted seven seeds, toasted non-gluten bread, butter

## BRUNCH COCKTAILS

### Flat White Martini

10.75

Absolut vodka, Baileys, espresso

### Mimosa

8.95

Prosecco, orange juice

## SERVED SUNDAYS ONLY

# SUNDAY ROASTS

Our Sunday roasts are all freshly prepared and served with roast potatoes, seasonal vegetables and gravy

### Topside Beef

19.00

### ½ Roast Chicken

17.00

### Sweet Potato & Chestnut ve

15.00

## SUNDAY SIDES

### Cauliflower Cheese v

3.75

# NON-GLUTEN MENU

FOR ALLERGEN & NUTRITIONAL INFO



(v) Suitable for vegetarians. (ve) Suitable for vegans. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. Service is not included. All tips are retained by the grateful team.