



What's On

Veganuary set menu available all January PTO for details!!!

Happy Hour every night 5pm-7pm &
late night Happy Hour Thurs-Sat 10-11pm!

Monday - B.Y.O when you dine

Tuesday - Lasagna Night (£12 inc a glass of house wine)

Wednesday – Steak Night - 50% off picanha steak

Saturday - Bottomless Prosecco 12.30pm – 3pm PTO for details

Sunday - Roasts served all day

SAMPLE MENU

Baguette &
Cornish butter
£2.00

Mixed Olives
£3.00

Red lentil & roasted red pepper soup, feta & toasted pumpkin seeds (VE)	£5.50
Moroccan spiced lamb croquettes, yoghurt & harissa	£7.75
Chargrilled courgettes, smoked paprika hummus & yoghurt (VE)	£7.00
Caramelised beets, chicory, ricotta & walnut (v)	£7.75/ 14.25
Ham hock & chicken terrine, pickles & sourdough toast	£8.00
Crisp salt & pepper squid, spiced mayonnaise, salad leaves	£8.25/15.50
Aubergine parmigiana (V)	£14.95
Whole plaice, burnt butter, capers, samphire & anchovies	£17.50
Smoked haddock brandade, poached egg, confit crumb & hollandaise	£16.75
Sweet potato, spinach & chickpea curry, coconut rice & toasted sesame (VE)	£14.95
Confit duck leg, braised red cabbage, celeriac puree & jus	£17.50
Mushroom, spinach & jackfruit wellington, cavolo nero (VE)	£15.75
Pork belly, pommery mash, caramelised apples	£16.95
28 day aged beef cheeseburger & fries (<i>add bacon/ avocado £1.25 each</i>)	£13.00
Chargrilled 28 day aged picanha 240g with fries & peppercorn sauce	£19.95
Haddock, Prawn & Chorizo Pie with greens for 2	£32.50
Rabbit & Bacon Pie with mash for 2	£38.50

Sides £3.50

Fries – Mix salad leaves & vinaigrette – Braised red cabbage –
Cavolo nero - Mash potato & confit garlic

Desserts

Rice pudding brulee, poached rhubarb (VE)	£5.75
Prune & armagnac tart, clotted cream	£5.75
Chocolate brownie, salted caramel ice cream & honeycomb	£5.75
Lemon or chocolate posset	£3.00
Judes ice creams or sorbet (VE)	£1.75 per scoop

Saturdays Bottomless Lunch Menu 12.30pm – 3pm

£33 for 2 courses

£38 for 3 courses

Includes 2 hours of bottomless prosecco & bloody marys!

Red lentil & roasted red pepper soup, feta & toasted pumpkin seeds (VE)

Moroccan spiced lamb croquettes, yoghurt & harrisa
Crisp salt & pepper squid, spiced mayonnaise, salad leaves
Ham hock & chicken terrine, pickles & sourdough toast

Smoked haddock brandade, poached egg, confit crumb & hollandaise
Aubergine parmigiana (VE)

28 day aged beef cheeseburger & fries (*add bacon/avocado £1.25 each*)
Confit duck leg, braised red cabbage, celeriac puree & jus

Sides £3.50

Fries – Mix salad leaves & vinaigrette – Braised red cabbage –
-Cavolo nero - Mash potato & confit garlic

Prune & armagnac tart, clotted cream
Chocolate brownie, salted caramel ice cream & honeycomb
Judes ice creams or sorbet

VEGAN SET MENU

(and the best thing is..... on Saturday you can make this menu part of the bottomless lunch option !!!!)

£18.50 2 courses

£22 3 courses

Red lentil & roasted red pepper soup, toasted pumpkin seeds
Chargrilled courgettes, smoked paprika hummus & vegan yoghurt

Mushroom, spinach & jackfruit wellington, cavolo nero
Sweet potato, spinach & chickpea curry, coconut rice & toasted sesame

Rice pudding brulee, poached rhubarb
Judes vegan ice cream

Vegan wines

2016, Novas Organic Reisling, Bio Bio Valley, Chile
2016, El Viejo del Valle Pinot Noir, Valle Central, Chile

