



Small Plates

Meat

Nduja Scotch Egg 7

tarragon dijonnaise (6,7,9,11)

Reuben Bon Bons 6

salt beef / Swiss cheese / pickles / rye crumb / thousand island slaw / gherkin gel (6,7,11,13)

Belly Pork 10

pickled apple / celeriac purée / pork jus / sharp apple compote / black pudding crumb (6,7,13)

Asian Style Beef Short Rib 14

red wine / home made kimchi / red chilli / sesame seed / spring onion (gf) (10)

Fish

Gambas Al Ajillo 9

king prawn / red chilli / garlic / oil / sourdough bread (4,7)

Smoked Haddock Fishcake 7.5

cheddar / leek / watercress / citrus emulsion (3,6,7,9,11)

*although great care has been taken to remove them, this dish may contain small bones

Cheese & Charcuterie

Cheese Plate 9

Shropshire blue / Westcombe cheddar / Cotswold brie / pickled cornichons / spiced tomato & chilli chutney / crackers (6,7,11,13)

Charcuterie Plate 9

mortadella / finocchiona salami / castel di sept ham / sourdough bread hand churned butter / pickled cornichons / spiced tomato & chilli chutney (6,7)

Antipasto Plate 8

marinated artichokes / chargrilled peppers / chargrilled aubergine gordal picante olives / wild rocket (vg) (gf) (13)

Bar Snacks

Gonzo Mixed Nuts 3.75

wasabi nuts / peanuts / smoked almonds / cashews (vg) (gf) (1,2)

Dry Roasted Nuts 2.5

(vg) (gf) (1)

Pork Scratchings 2.75

[7,8]

Beer Sticks 2.5 each or 5 for 10

original / truffle

It would mean the world to us if you could take the time to leave us a Trip Advisor review & give our little project a push in the right direction. Just scan the QR code & you're good to go

Vegetarian & Plant Based

Chickpea & Carrot Salad 4.5

cumin / miso / peanuts / cucumber / crispy onions / chilli / radish (vg) (gf) (1,8,13)

Charred Hispi 6

garlic / lemon / yogurt & tahini / black sesame (vg) (gf) (10)

Red Lentil Houmous 5

lemon / smoked paprika / toasted pine nuts / paper bread (vg) (2,7,10)

Creamed Borlotti Beans 5.5

white wine / cream / lemon / thyme / rocket pesto (v) (gf) (2,6)

Potato Terrine 6.5

garlic mayo / spiced tomato chutney / smoked salt (v) (gf) (9,11)

*vegan garlic mayo available on request

Sides

Hand Made Onion Bread 3.5

whipped marmite butter (v) (6,7,9)

Lily & Fox Hand Made Sourdough Bread 3.5

hand churned butter / coarse sea salt (v) (6,7)

*Gradassi olive oil available on request to make vegan

Gordal Picante Olives 3

chilli (vg) (gf) (13)

Desserts

Feta & Honey Cheesecake 6

black olive syrup / ginger biscuit crumb / olive oil (6,7)

Kriek Sorbet 7.5

Belgian sour cherry beer sorbet / chocolate tuile / pistachio cream / chocolate soil (v) (2,6,7,9)

Tonka Bean Brûlée 6

soy sauce & orange gel (v) (6,8,9)

Affogato 4

hazelnut ice cream / Roundhill espresso (v) (2,6)

*vegan ice cream available on request



14 known allergens-all allergens are listed after each ingredient on the menu. if you have any other allergens, please do not hesitate to speak to a member of staff.

Due to the nature of our kitchen space, all dishes may contain traces of any of the allergens listed below.

1. peanuts / 2. tree nuts / 3. fish / 4. crustacean / 5. molluscs / 6. milk / 7. cereals containing gluten / 8. soy beans / 9. eggs / 10. sesame / 11. mustard / 12. celery / 13. sulphites / 14. lupin