

Sunday

For the table

Sourdough 3.5 Olives (gf) 2.5
Salt & pepper calamari, aioli 8
Scotch egg, coronation mayo 7
Crispy chicken wings, lime & chilli dip 6.5
Honey & mustard mini sausages 5
Mezze: hummus, baba ghanoush, falafel, olives, pitta (v) 9.5

Starters

Smoked chicken croquettes, sriracha aioli 8.5
Smoked salmon, labneh, pickled red onion & golden beetroot, fried capers, bagel melba 9.5
Harissa sautéed portobello mushroom, cauliflower hummus (vg) (gf) 8
Duck liver parfait, red onion chutney, toasted brioche 8.5

Mains

Beetroot & sweet potato ravioli, sautéed spinach, crushed walnuts (vg) 15
Sea bream, slow cooked cannellini bean & mussel stew, basil pesto (gf) 19
Beer battered hake, chips, tartare sauce, pea purée 17
Redefine meat burger, house relish, vegan mayo, tomato, lettuce, pickle, fries (vg) 15.5
Double stacked beef burger, house relish, mayo, tomato, lettuce, pickle, fries 15.5
Add to burgers: cheddar, vegan cheddar, blue cheese, chorizo, bacon, or fried egg 1.5 each

Roasts

All served with roast potatoes, vegetables & gravy
Beef, Yorkshire pudding 19
Pork belly, apple sauce (gf) 18.5
Chicken, bread sauce 18
Chestnut, mixed whole grains & parsnip Wellington (vg) 17

Sides

Chips / fries 4	Yorkshire pudding & gravy 1.5
Sweet potato fries 5	Cauliflower cheese (for two) 6
Garlic French beans (gf) 4	Bowl of roast potatoes 6

