

**Nocellara Green Olives** (Ve, GF) 3.95  
**Home Made Rustic Bread** Balsamic & Oil (Ve) 3.95

**Negroni** Gin, Martini Rosso, Campari 10  
**The Sicilian** Gin, Aperol, Elderflower, Prosecco 10

## SHARING PLATES/STARTERS

<b>Braised Lamb Croquettes</b> <i>Orange and Balsamic Reduction</i>	7.95	<b>Free-Range Chicken Wings</b> <i>Sticky Bourbon Glaze or House Hot Sauce</i>	8.95
<b>Artichoke, Spinach &amp; Parmesan Dip</b> <i>Served with Rustic Toasts</i>	8.95	<b>Sauteed Mixed Mushroom Bruschetta</b> <i>Cashew Nut Mayo on Toasted Sourdough (Ve)</i>	8.50
<b>Free-Range Chicken Bites</b> <i>Pan Fried in Soy, Sesame &amp; Honey Mustard</i>	7.45	<b>Chilli Salt Squid</b> <i>Crispy Flour Batter topped with fresh Chilli &amp; Spring Onion with Lemon Aioli dip</i>	8.75
<b>Burrata</b> <i>Sun Dried Tomatoes, Balsamic, Pine Nuts (GF, V)</i>	7.95	<b>Whole Tiger Prawns</b> <i>Pan Fried in Garlic and Chilli Oil (GF)</i>	8.95
<b>Smoked Salmon Blinis</b> <i>Wild Smoked Salmon, freshly made Blinis, Chive Creme Fraiche and Avruga Caviar</i>	10.95	<b>Carron Lodge Cheese Board</b> <i>Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Saint Marcellin (GF, V)</i>	15.95

## MAINS

<b>Miso Salmon</b> <i>On a bed of Samphire, topped with Orange, Chives and Manuka Honey Drizzle</i>	12.95	<b>Fish of the Day</b> <i>Ask server for todays catch from Chapman's, promoting sustainable fishing methods</i>	POA
<b>Fillet Steak</b> <i>8oz, Home Counties reared from Flock &amp; Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	29.95	<b>Ribeye Steak</b> <i>16oz, Home Counties reared from Flock &amp; Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	29.95
<b>Warm Goats Cheese Salad</b> <i>Topped with Caramalised Onions on Tomato topped Toasts, Mixed Leaves, Honey Mustard Dressing (V, GF option)</i>	13.95	<b>Vegan Thai Curry</b> <i>Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato Steamed Rice (Ve)</i>	13.95
<b>Korean Fried Chicken Bao</b> <i>2 Homemade Bao filled with Gochuchang Slaw</i>	11.95	<b>Capsicum Burger</b> <i>6oz Rare-Breed Beef &amp; British Nduja, Manchego Cheese, Tomato &amp; Chilli Salsa, Jalapeno Mayo, Organic Brioche Bun</i>	12.95
<b>Classic Bobo Burger</b> <i>6oz Rare Breed Beef, Cheddar Cheese, Butterhead Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun</i>	9.95	<b>Mushroom &amp; Truffle Burger</b> <i>Topped with Guacamole, Red Pepper Salsa, Tomato, Butterhead Lettuce Vegan Mayo, Vegan Brioche Bun (Ve)</i>	10.95
<b>Peanut Butter Burger</b> <i>As above with Peanut Butter &amp; Maple Cured Bacon</i>	11.95		

## SIDES

<b>Thick Hand Cut Chips</b> <i>Skin on (Ve)</i>	3.95	<b>Vegan Oakleaf Caesar Salad</b> <i>Local Hydroponic Lettuce from Crate to Plate, Vegan Cheese, Garlic Croutons, Caesar Dressing (Ve, GF)</i>	5.95
<b>Hand Cut Sweet Potato Chips</b> <i>Truffle Salt (Ve)</i>	4.45	<b>Tenderstem Broccoli</b> <i>Garlic Oyster Sauce</i>	5.95
<b>Rocket Salad</b> <i>Dressed with Basamic Vinegar and topped with Grated Parmesan (GF, V)</i>	4.45	<b>Creamed Spinach</b> <i>Sauteed in Butter, Garlic, Cream with Grated Parmesan (GF)</i>	4.95

If you have any allergies please inform your server.

Our ingredients are fully traceable and sourced in Britain. All dishes freshly prepared on site  
 An optional service of 12.5% charge will be added to all bills