

Nocellara Green Olives (Ve, GF)	3.95
Home Made Rustic Bread Butter, Balsamic & Oil (Ve)	4.25

Negroni Gin, Martini Rosso, Campari	11
The Sicilian Gin, Aperol, Elderflower, Prosecco	11

SHARING PLATES & STARTERS

Heirloom Tomato Bruschetta <i>On Garlic Sourdough Toasts</i>	8.50	Burrata (GF, V) <i>Sun Dried Tomatoes, Balsamic, Pine Nuts</i>	7.95
Braised Lamb Croquettes <i>Orange and Balsamic Reduction</i>	8.95	Smoked Salmon Blinis <i>Wild Smoked Salmon, freshly made Blinis, Chive Creme Fraiche and Avruga Caviar</i>	10.95
Chilli Salt Squid <i>Crispy Flour Batter topped with fresh Chilli & Spring Onion with Lemon Aioli dip</i>	8.95	Free-Range Chicken Wings <i>Sticky Bourbon Glaze or House Hot Sauce</i>	8.95
Heirloom Tomato, Watermelon and Feta Salad <i>Basil Oil Dressing</i>	8.95	Whole Tiger Prawns (GF) <i>Pan Fried in Garlic and Chilli Oil</i>	8.95
Free-Range Chicken Bites <i>Pan Fried in Soy, Sesame & Honey Mustard</i>	7.75	Carron Lodge Cheese Board (GF, V) <i>Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Saint Marcellin</i>	15.95

MAINS

Warm Goats Cheese Salad (V, GF option) <i>Topped with Caramelised Onions on Tomato topped Toasts, Mixed Leaves, Honey Mustard Dressing</i>	14.95	Vegan Thai Curry (Ve) <i>Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato, Steamed Jasmine Rice</i>	14.95
Miso Salmon <i>On a bed of Samphire, topped with Orange, Chives, Manuka Honey Drizzle and Steamed Jasmine Rice</i>	17.95	Fish & Chips <i>Crispy Beer Battered Haddock, Hand Cut Chips, Mint Pea Puree, Tartar Sauce</i>	17.95
Fillet Steak <i>8oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	32.95	Ribeye Steak <i>16oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	32.95
Korean Fried Chicken Fillet Bao <i>2 Homemade Bao filled with Spicy Gochuchang Slaw served with Hand Cut Thick Chips</i>	15.95	Black Truffle Pasta (Ve, GF) <i>Gluten Free Penne, Oat Cream, Vegan or Regular Parmesan, Garlic, Shallots, Chilli and Freshly Shaved Black Truffle</i>	20.95
Classic Bobo Burger <i>6oz Rare Breed Beef, Cheddar Cheese, Butterhead Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun served with Hand Cut Thick Chips</i>	15.95	Capsicum Burger <i>6oz Rare-Breed Beef & British Nduja, Manchego Cheese, Tomato & Chilli Salsa, Jalapeno Mayo, Organic Brioche Bun served with Hand Cut Thick Chips</i>	16.95
Peanut Butter Burger <i>As above with Peanut Butter & Maple Cured Bacon</i>	16.95		

SIDES

Thick Hand Cut Chips (Ve) <i>Skin on</i>	3.95	Vegan Oakleaf Caesar Salad (Ve) <i>Local Hydroponic Lettuce from Crate to Plate, Vegan Cheese, Garlic Croutons, Caesar Dressing</i>	5.95
Hand Cut Sweet Potato Chips (Ve) <i>Truffle Salt</i>	4.45	Tenderstem Broccoli <i>Garlic Oyster Sauce</i>	5.95
Rocket Salad (GF, V) <i>Dressed with Balsamic Vinegar and topped with Grated Parmesan</i>	4.75	Creamed Spinach (GF, V) <i>Sauteed in Butter, Garlic, Cream with Grated Parmesan</i>	4.95

If you have any allergies please inform our team.

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