

Nocellara Green Olives (Ve, GF) **3.95**
Home Made Rustic Bread Balsamic & Oil (Ve) **3.65**

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

SHARING PLATES/STARTERS

Braised Lamb Croquettes <i>Orange and Balsamic Reduction</i>	7.95	Free-Range Chicken Wings <i>Sticky Bourbon Glaze or House Hot Sauce</i>	8.95
Artichoke, Spinach & Parmesan Dip <i>Served with Rustic Toasts</i>	8.95	Sauteed Mixed Mushroom Bruschetta <i>Cashew Nut Mayo on Toasted Sourdough (Ve)</i>	8.50
Free-Range Chicken Bites <i>Pan Fried in Soy, Sesame & Honey Mustard</i>	7.45	Chilli Salt Squid <i>Crispy Flour Batter topped with fresh Chilli & Spring Onion with Lemon Aioli dip</i>	8.45
Burrata <i>Sun Dried Tomatoes, Balsamic, Pine Nuts (GF, V)</i>	7.95	Whole Tiger Prawns <i>Pan Fried in Garlic and Chilli Oil (GF)</i>	8.95
Smoked Salmon Blinis <i>Wild Smoked Salmon, freshly made Blinis, Chive Creme Fraiche and Avruga Caviar</i>	10.95	Carron Lodge Cheese Board <i>Lancashire Blue, Charcoal Cheddar, Godminster Organic Vintage Cheddar, Tomme De Savoie, Saint Marcellin (GF, V)</i>	15.95

MAINS

Miso Salmon <i>On a bed of Samphire, topped with Orange, Chives and Manuka Honey Drizzle</i>	12.95	Fish of the Day <i>Ask server for todays catch from Chapman's, promoting sustainable fishing methods</i>	POA
Fillet Steak <i>8oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	28.95	Ribeye Steak <i>16oz, Home Counties reared from Flock & Herd Butcherie Truffle Butter or Peppercorn Sauce. Choose a side below</i>	29.95
Warm Goats Cheese Salad <i>Topped with Caramalised Onions on Tomato topped Toasts, Mixed Leaves, Honey Mustard Dressing (V, GF option)</i>	13.95	Vegan Thai Curry <i>Aubergine, Baby Sweetcorn, Mangetout, Sweet Potato Steamed Rice (Ve)</i>	13.95
Korean Fried Chicken Bao <i>2 Homemade Bao filled with Gochuchang Slaw</i>	11.95	Capsicum Burger <i>6oz Rare-Breed Beef & British Nduja, Manchego Cheese, Tomato & Chilli Salsa, Jalapeno Mayo, Organic Brioche Bun</i>	12.95
Classic Bobo Burger <i>6oz Rare Breed Beef, Cheddar Cheese, Butterhead Lettuce, Tomatoes, Red Onion, Bobo Sauce, Organic Brioche Bun</i>	9.95	Mushroom & Truffle Burger <i>Topped with Guacamole, Red Pepper Salsa, Tomato, Butterhead Lettuce Vegan Mayo, Vegan Brioche Bun (Ve)</i>	10.95
Peanut Butter Burger <i>As above with Peanut Butter & Maple Cured Bacon</i>	11.95		

SIDES

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