

FOR THE TABLE

Padrón peppers (V)	£5.50
Sicilian Nocellara olives (VG)	£3.50
Honey glazed mini chorizo	£6.50
Crispy salt & pepper squid, lime aioli	£8.00



STARTERS

Hummus, chickpea croutons, flatbread (VG)	£6.50
Asparagus salad, cucumber, celery, radish, pomegranate, lemon dressing (VG)	£9.50
Cured salmon tartare, confit egg yolk, Maris Piper crisps	£12.00
Buttermilk chicken, hot sauce, blue cheese mayo	£8.00
Burrata, pan con tomate, grilled garlic sourdough (V) (Add Ortiz anchovies £2)	£9.00
Beef short rib on toast, truffle sour cream, garlic crisps	£11.90

STEAKS

All beef is served with fries, watercress
& a choice of Garlic butter / Peppercorn sauce / Chimichurri / Béarnaise

HOUSE STEAKS

280g Ribeye	£29.00
500g Chateaubriand to share	£60.00
200g Flatiron	£18.50

DRY AGED STEAKS
Côte de Bœuf £10.50 (Per 100g)
Please see our boards for cuts

MAINS

Roast chicken Caesar salad, parmesan, croutons, cos, anchovy dressing	£12.50
Pearl barley & pea risotto, goats curd, broad beans, peashoots, lemon (VG)	£14.50
Beer battered haddock, fries, tartare sauce, mushy peas, lemon	£15.50
Cotswold White chicken schnitzel, fennel slaw, garlic butter, fries	£17.00
Grilled salmon niçoise, Kalamata olives, soft egg, cos, mustard dressing	£19.50
Lamb chops, bulls heart tomato, confit garlic, black olives, mint, feta, spinach	£23.50
Chuck beef cheeseburger, bacon jam, crispy onions, fries (VG upon request)	£15.00
Beef & ale pie, buttered kale, mashed potato gravy (Mooless option available)	£16.50

SIDES

Rosemary fries (VG)	£4.50	Truffle & parmesan fries	£5.00
Grilled broccoli chilli, garlic, olive oil	£5.00	Honey roast carrots cumin seeds (V)	£6.00
Jersey Royals wild garlic butter	£6.00	Mac & cheese, smoked bacon brioche crumb (to share)	£8.50