

Dinner

STARTERS

Burnt aubergine (vg, gf) ~ 10

Served with tahini, roasted pine nuts, and olive oil

Chicken liver pate (gf) ~ 12

Served with pear and red wine jam

Traditional Chicken Soup ~ 10

Clear chicken broth, vegetables, chicken, lokshen, kneidlach

Soup of the Day (vg) ~ 8

Pitta & Dips (vg) ~ 8

Pitta bread served with hummus, pine nuts, and olive oil

Caesar Salad (gf) ~ 14

Baby gem, avocado, fresh mushrooms, cherry tomatoes, caramelised pecans & caesar dressing

Add grilled chicken breast for £6

MAINS

Vegan Burger (vg) ~ 12

Egg-free bun, vegetable patty, lettuce, tomato, gherkins, and fried onions

Beef Burger ~ 12

Brioche bun, 100% prime mince beef burger, burger sauce, tomato, lettuce, onion relish, and gherkins

Salt Beef Sandwich ~ 14

White bread, salt beef, mustard, gherkins, and coleslaw

Fish & chips ~ 16

Battered Haddock with chips, peas, tartar sauce, and lemon

Crispy Chicken Schnitzel ~ 18

Chicken breast coated with golden breadcrumbs, served with mashed potatoes, and steamed green vegetables

28 Days Aged Rib Eye Steak (gf) ~ 30

300g Grilled Ribeye, served with chips, red wine & rosemary sauce

V (vegetarian) VG (vegan) GF (Gluten Free)

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. Please let your server know if you have any allergies or intolerances.

An optional service charge of 12.5% will be added to your bill.



SIDES ~ 5

Chips (vg, gf)

Mashed potato (vg, gf)

Grilled baby courgettes & green beans (vg,gf)

DESSERTS ~ 7.50

Hot Brownie Sundae (v)

Served with vanilla ice cream, chocolate sauce and whipped cream

Pavlova (v, gf)

Served with meringue, ice cream, fresh berries, strawberry coulis, and whipped cream

Fruit Salad (vg, gf)

Served with sorbet

Drinks

ALL DRINKS ARE DAIRY FREE ~ Choose from Coconut, oat, soy or almond milk

Coffee

Espresso 2 / double 3

Espresso Macchiato 2.5 / double 3.5

Americano 3

Cappuccino 3.5

Caffè Latte 3.5

Iced Caffè Latte 3.5

Flat White 3.5

Hot Chocolate 3.5

Mocha 3.5

Add Monin flavoured syrup for 0.50

Tea

English Breakfast 2.5

Earl Grey 2.5

Green Tea 2.5

Herbal Tea 2.5

Fresh Mint Tea 3.5

Fresh Lemon Tea 2.5

Fresh Limonana (mint lemonade) 3.5

Soft Drinks

Still Water 3 / large 5

Sparkling Water 3 / large 5

Fresh Orange Juice 4.5

Sprite / D.7up / Coke / Diet Coke

Coke Zero / Fanta 3

Tonic Water 2.5

Apple Juice 2.5

Milkshakes (Dairy Free) ~ 6

Add whipped cream for £1

Berry & Meringue

Vanilla & Cookies

Lotus & Caramel

Mango & Passion Fruit

V (vegetarian) VG (vegan) GF (Gluten Free)

All our food is freshly prepared in our open kitchens so we cannot guarantee the absence of any unintentional allergens in any of our dishes or drinks. Please let your server know if you have any allergies or intolerances.

An optional service charge of 12.5% will be added to your bill.

