



Your 'local' with breakfast brunch & dinner

bar bites & nibbles

v marinated spiced olives 3.5 | v breads, extra virgin olive oil & balsamic 3.5 | v zucchini fritti 3.5
v homemade humus & pitta 4 | v halloumi chips smoked chilli 4.5 | v tomato basil & chilli brushchetta 4
soup of the day 5.5 | v arrancini - deep fried risotto balls w/ mozzarella & tomato sugo 5

starters

homemade seasonal minestrone 5.5
crispy calamari & prawns w/ crispy vegetables & smoked chilli jam 8.5
scotch egg w/ celeriac & watercress 7
smoked salmon, organic egg & red onion salad w/ music bread & Philadelphia 10
crayfish w/ smashed avocado, harissa mayo, apple & cucumber 8

boards for sharing

mediterranean antipasti board - parma ham, chorizo, salame, mortadella, spiced coppa, mozzarella, olives, pickles & grilled breads 17
v veggie board - risotto arrancini, zucchini, halloumi chips, mushroom bruschetta, goats cheese puffs, olives, pitta & humus 17

salads

v caesar - baby gem w/ caesar dressing, shaved parmesan & croutons 7.5
v buffalo - creamy buffalo mozzarella, avocado, balsamic roast peppers, tossed rocket & mixed leaves. 9
v artichoke - marinated artichokes, mixed leaves, courgettes, avocado, semi dried tomatoes, fennel, red onions & kalamaata olives w/ ricotta oregano & lemon dressing 10
add grilled chicken 6 | add grilled salmon 7

pasta

homemade lasagna - beef, wild mushroom & veal ragout 11
v wild mushroom risotto - shaved parmesan, chives & truffle oil 9
v ricotta & spinach tortelloni - cherry tomatoes, basil & baby spinach & creamy tomato sugo 9
v linguine - tomato sugo, basil & melting mozzarella 7
rigatoni - veal & beef Bolognese ragout 9

sunday roasts

beef - roast sirloin of british beef with yorkshire puddings & all the trimmings 17

chicken - roast free range chicken roasted on the crown w/ fresh herbs, yorkshire puddings & all the trimmings 15

v nut roast - definitely contains nuts! 12

something on the side - pigs in blankets | creamed leeks | cauliflower cheese

3.5 each | all three for 9

mains

bangers & mash - cumberlands, red onion gravy
w/ creamy mash 10

pie of the day - ask your server for today's
homemade pie w/ seasonal veg 14

fish & chips - deep fried haddock fillets, beer & ale
batter, minted mushy peas w/ skinny fries 15

chicken milanese - rosemary
w/ sautéed new potatoes 15

scotch fillet medallions - roast shallots, balsamic,
rocket & shaved parmesan w/ sassi potatoes 21

seabass - edamame beans, broccoli,
braised fennel, garlic, lemon & chili
w/ olive oil mash 17

sirloin - dry aged 21 days & chargrilled w/ grilled
vine tomato, portobello mushroom, red onion
compote & skin on fries w/ a choice of sauces
- peppercorn, garlic butter or béarnaise 20

Add 2 organic eggs 1.5

steamed salmon - ginger mirin & soy stir fried
vegetables w/ sticky rice 16

burgers

burgers are served on a brioche bun with tomato, onion, mixed leaves, gherkins w/ skinny fries

gourmet 6oz beef burger - prime scotch beef 13 | chicken - bread crumbed chicken fillet 13

v homemade falafel burger 12 | fish burger filled w/ homemade fishcake 12

add bacon 1 | add cheese 1 | add free range egg 1 | double burger 4

sides

v gem & avocado salad w/ lemon 4 | v creamy mash 3.5 | v zucchini 3.5 | v greens 3.5

v sautéed new potatoes chili & garlic 3.5 | v skin on fries 3.5 | v sweet potato fries 3.5

dessert

lavender panna cotta - plum compote &
cantuccini biscuits 6.5

crème brûlée - passion fruit 6

nutella doughnuts - vanilla ice cream 6.5

tiramisu - amaretto & coffee ice cream 6.5

crumble of the day - vanilla ice cream - please ask
your server about today's crumble 6

chocolate chip brownie - banana & toffee sauce 7

cheeseboard - brie, stilton, smoked cheddar
& red leicester w/ crackers, music bread & chutney
grapes 8

Italian gelato - please ask your server for today's selection - one scoop 1 | two scoops 4 | three scoops 5

Please ask your server for any allergen information

A discretionary service charge of 10% will be added to tables of 6 & over