

Small Plates

Meat

Black Pudding Scotch Egg stout & stilton mayonnaise (6,7,9,13) **7.5**

Chorizo With Roasted Peppers red wine / shallots (13) (gf) **7**

Nepalese Chicken Wings coriander & mint chutney (11) (gf) **9**

Slow Cooked Basque Lamb Stew black olives / herbed cous cous (7,12) **14**

Seafood

Stuffed Squid chorizo & tomato braised rice (gf) (5) **12**

Salt & Pepper Prawns szechuan pepper / red chilli / spring onion / lime aioli (4,7) **8**

Smoked Mackerel & Horseradish Pâté clarified pink pepper butter / dill pickled cucumber / sourdough (3,6,7,13) **9**

Cheese & Charcuterie

Cheese Plate Colston Bassett / Westcombe cheddar / Brie de Meaux / spiced tomato chutney / cornichons / pickled grapes / crackers (6,7,11,13) **12**

Charcuterie Plate mortadella / finocchiona / Gi Crudo ham / sourdough / pickled cornichons / spiced tomato chutney (2,6,7) **11**

Brûléed Carboncino with Caramelised Hazelnuts sourdough bread / pickled cornichons (2,6,7,13) **16**

Vegetarian & Plant Based

Roasted Cauliflower Steak butterbean purée / sauce vierge (pb) (gf) (13) **7.5**

Pressed Potato pickled onion vinegar / chip shop curry sauce / mushy pea mayo (v) (gf) (9,11,13) **7**

*vegan mushy pea mayo available on request (pb)

Cheese on Toast pickled red onion / roasted cherry tomatoes / burnt onion / homemade focaccia (v) (6,7,13) **7**

Caramelised Onion Pearl Barley Risotto spring onion oil / parmesan crisp (v) (gf) [6,12] **8**

*remove the parmesan crisp to make vegan (pb)

Orzo, Kale & White Bean Broth Parmesan / lemon / ginger (v) (6,7) **6**

*remove parmesan to make vegan (pb)

Musabaha chickpea hummus / garlic & parsley sauce / cumin roasted chickpeas / toasted seeds / paper bread (pb) [7,10] **6**

Sides

Padron Peppers sea salt / extra virgin olive oil (pb) (gf) **6.5**

Antipasto Plate artichokes / roasted red peppers / chargrilled aubergine / gordal picante olives (pb) (gf) [13] **9**

House Pickles hot guindilla chillis / pickled carrots / pickled red cabbage (pb) (gf) **3**

Puttanesca Focaccia garlic parsley oil (pb) (6,7) **3.5**

Lily & Fox Hand Made Sourdough Bread whipped marmite butter / Cornish sea salt (v) (6,7) **3.5**

*switch in garlic parsley oil to make vegan (pb)

Trio Of Breads homemade focaccia / Lily & Fox sourdough / paper bread / garlic parsley oil / whipped marmite butter / Cornish sea salt (v) (6,7) **5**

*remove marmite butter to make vegan (pb)

Gordal Picante Olives (pb) (gf) [13] **3.5**

Sweet

Sticky Toffee Pudding Greek yoghurt chantilly (v) (6,7,9) **6.5**

Lemon Sorbet flaked almonds / candied rosemary (pb) (2,9) **5**

Affogato hazelnut ice cream / Roundhill espresso (v) (2,6) **4.5**

*vegan ice cream available on request (pb)

Bar Snacks

Currywurst homemade curried ketchup (gf) (2,6,7,13) **5**

Beer Sticks original / truffle **2.5**

Gonzo Mixed Nuts wasabi nuts / peanuts / smoked almonds / cashews (pb) (gf) [1,2] **3.75**

Dry Roasted Nuts (pb) (gf) [1] **2.5**

Pork Scratchings [7,8] **3**

(pb) = plant based (v) = vegetarian (gf) = gluten free

14 known allergens-all allergens are listed after each ingredient on the menu. if you have any other allergens, please do not hesitate to speak to a member of staff.

Due to the nature of our kitchen space, all dishes may contain traces of any of the allergens listed below.

1. peanuts / 2. tree nuts / 3. fish / 4. crustacean / 5. molluscs / 6. milk / 7. cereals containing gluten / 8. soy beans / 9. eggs / 10. sesame / 11. mustard / 12. celery / 13. sulphites / 14. lupin

