

GLUTEN FREE



. Small-Plates .

Great as Bar Snacks, Starters or to create your own Sharing Board

- Mediterranean Olives** 3.95
- Plantain Tostones** + Mango & Scotch Bonnet Chutney 5.50
- Gluten Free Bread** + Roasted Garlic + Oil & Balsamic 4.75
- Rainbow Veg Bhaji** + Beetroot Raita 6.25
- Padron Peppers** + Smokey Harissa Houmous 5.25
- Heirloom Tomatoes on Toasted GF Bread** + Pink Peppercorn Ricotta 6.50
- Smokey Harissa Houmous** + 'Everything But The Bagel' Seasoning + GF Pitta 5.00
- House Whitebait** + Truffle Mayo 6.95
- Soup of the Day** + Bread for Dunking 6.50

. Lunch Grub .

Served Monday-Saturday 12pm-2.30pm

- Roast Rib of Beef & Caramelised Onion Gluten Free Bap**
+ Mustard Butter + Gravy Bath 10.00 add chips or Fries 2.50
- Crab, Truffled Mayo & Avocado Gluten Free Bap** 8.50 add chips or Fries 2.50
- BLT Gluten Free Bap** 7.50 add chips or Fries 2.50
- Brie.L.T Gluten Free Bap** 7.50 add chips or Fries 2.50
- Batsmans;** Cheddar + Stilton + Brie + Ham + Golden Beet Piccalilli + Apple + Grapes + Pickled Onion + Gluten Free Bread & Butter 13.50

. Mains .

Trinidad Curried Goat 17.50

Plantain Tostones + Mango & Scotch Bonnet Chutney
+ Rice

NEW RECIPE Bat Burger 15.95

Beef Patty + GF Bun + Truffle Mayo + Melting Brie +
Peppercorn Sauce for Dipping + House Seasoned Fries
DOUBLE UP- EXTRA PATTY 4.75

Rainbow Burger 13.75

Rainbow Veg Bhaji + Beetroot Raita + Baby Spinach + GF Bun
+ House Seasoned Fries

Pan Fried Lambs Liver 15.00

Marsala Onions + Bacon + Mashed Potatoes + Red Wine Gravy

Seabream Fillet 18.00

Warm Crab, Samphire & Anya Potato Salad + Bisque Cream +
Pea Shoots

Orchard Farm Pork Belly 18.00

Bubble & Squeak Cake + Cider & Grain Mustard Cream +
Tenderstem

Nourish Bowl-12.50

Crispy Smoked Tofu + Avocado + Smokey Harissa Houmous +
Kimchi + Chilli Pickled Carrot + Toasted Quinoa + Red
Cabbage + Tenderstem + Baby Spinach + House Dressing

Sirloin Steak 28.00

Chunky Chips + Heirloom Tomato Salad
Peppercorn Sauce 2.50 Chimichurri 2.50

. SIDES .

- Market Veggies** 4.00
- Heirloom Tomato Salad** 4.25
- Garden Salad** 3.50

- House Seasoned Fries** 4.00
- Chunky Chips** 4.00
- Katsu Fries** 5.00

- Mashed Potatoes** 4.00
- Baby Nourish Bowl** 6.25

WE CATER FOR ALL FOOD ALLERGIES & INTOLERANCES
PLEASE INFORM YOUR SERVER BEFORE ORDERING

DAIRY FREE



. Small Plates .

Great as Bar Snacks, Starters or to create your own Sharing Board

- Mediterranean Olives** 3.95
- Plantain Tostones** + Mango & Scotch Bonnet Chutney 5.50
- Focaccia** + Roasted Garlic + Oil & Balsamic 4.75
- Salt & Pepper Belly Pork or Smoked Tofu** + Sriracha 6.00
- Rainbow Veg Bhaji** + Beetroot Raita 6.25
- Padron Peppers** + Smokey Harissa Houmous 5.25
- Bao Bun** *Sticky Plant-Belly or Chicken Katsu* + Raw Slaw + Pickled Ginger + Sriracha 6.00
- Smokey Harissa Houmous** + 'Everything But The Bagel' Seasoning + Flatbread 5.00
- Pork Scratching Scotch Egg** + Golden Beetroot Piccalilli 8.50
- House Whitebait** + Truffle Mayo 6.25
- Soup of the Day** + Bread for Dunking 6.50

. Lunch Grub .

Served Monday-Saturday 12pm-2.30pm

- Roast Rib of Beef & Caramelised Onion Sourdough Baguette**
+ Gravy Bath 10.00 add chips or Fries 2.50
- Crab, Truffled Mayo & Avocado Dairy Free Brioche Bun** 8.50 add chips or Fries 2.50
- BLT Focaccia** 7.50 add chips or Fries 2.50

. Mains .

- Trinidad Curried Goat** 17.50
Plantain Tostones + Mango & Scotch Bonnet Chutney + Rice
- Baha Taco Salad** 15.00
Crispy Banana Blossom or Crunchy Fried Chicken
Crunchy Lettuce + Avocado + Red Cabbage + Chilli Pickled Carrot + DF Soured Cream + Chimichurri + Coriander + Chilli + Crispy Tortilla Strips
- NEW RECIPE Bat Burger** 13.50
Beef Patty + DF Black Brioche Bun + Truffle Mayo + Crispy Onions + House Seasoned Fries **DOUBLE UP- EXTRA PATTY** 4.75
- Pan Fried Lambs Liver** 15.00
Marsala Onions + Bacon + Dairy Free Mash + Gravy
- Cumberland Bangers** 13.00
Dairy Free Mash + Gravy
- Katsu Plant Belly** 13.00
House Plant Belly + Rice + Katsu Sauce + Pickled Ginger
- Rainbow Burger** 13.75
Rainbow Veg Bhaji + Beetroot Raita + Baby Spinach + DF Brioche Bun + House Seasoned Fries
- Nourish Bowl** 12.50
Crispy Smoked Tofu + Avocado + Smokey Harissa Houmous + Kimchi + Chilli Pickled Carrot + Toasted Quinoa + Red Cabbage + Tenderstem + Baby Spinach + House Dressing
Add Crunchy Fried Chicken 4.00
- Sirloin Steak** 28.00
Chunky Chips + Heirloom Tomato Salad
Chimichurri 2.50

. SIDES .

- Market Veggies** 4.00
- Heirloom Tomato Salad** 4.25
- Garden Salad** 3.50
- House Seasoned Fries** 4.00
- Chunky Chips** 4.00
- Katsu Fries** 5.00
- Baby Nourish Bowl** 6.25

WE CATER FOR ALL FOOD ALLERGIES & INTOLERANCES
PLEASE INFORM YOUR SERVER BEFORE ORDERING