



. 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

Heirloom Tomatoes on Toasted Sourdough + Pink Peppercorn Ricotta 6.50

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

+ Mustard Butter + Gravy Bath 10.00 add chips or Fries 2.50

Crab, Truffled Mayo & Avocado Brioche Bun 8.50 add chips or Fries 2.50

Beer Rarebit on Sourdough Toast + Fried Egg 6.25

Crunchy Fried Chicken + Waffle Pancake + Fried Egg + Maple 9.00

BLT Focaccia 7.50 add chips or Fries 2.50

Brie.L.T Focaccia 7.50 add chips or Fries 2.50

Batsmans; Cheddar + Stilton + Brie + Ham + Golden Beet Piccalilli + Apple + Grapes + Pickled Onion + Bread & Butter 13.50

. SIDES .

Market Veggies 4.00

Heirloom Tomato Salad 4.25

Garden Salad 3.50

House Seasoned Fries or

Chunky Chips 4.00

Katsu Fries 5.00

Rarebit Mac & Cheese 5.00

Mashed Potatoes 4.00

Baby Nourish Bowl 6.25

WE CATER FOR ALL FOOD ALLERGIES & INTOLERANCES
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. Mains .

Trinidad Curried Goat 17.50

Plantain Tostones + Mango & Scotch Bonnet Chutney
+ Rice

Chicken & Ham Pie 18.00

Market Veggies + Chunky Chips

Baha Taco Salad 15.00

Crispy Banana Blossom or Crunchy Fried Chicken
Crunchy Lettuce + Avocado + Red Cabbage + Chilli
Pickled Carrot + Soured Cream + Chimichurri +
Coriander + Chilli + Crispy Tortilla Strips

NEW RECIPE Bat Burger 15.95

Beef Patty + Black Brioche Bun + Truffle Mayo +
Melting Brie + Crispy Onions + Peppercorn Sauce for
Dipping + House Seasoned Fries

DOUBLE UP- EXTRA PATTY 4.75

Rainbow Burger 13.75

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

Pan Fried Lambs Liver 15.00

Marsala Onions + Bacon + Mashed Potatoes + Red Wine
Gravy

Cumberland Bangers 13.00

Mashed Potatoes + Red Wine Gravy

Seabream Fillet 18.00

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

Mac & Cheek 16.00

Espresso Porter Braised Ox Cheek Ragù Topped with
Rarebit Mac & Cheese
+ Pretzel Crumble

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

Add Crunchy Fried Chicken 4.00

Sirloin Steak 28.00

Chunky Chips + Heirloom Tomato Salad
Peppercorn Sauce 2.50 Chimichurri 2.50

. Puddings .

Rhubarb & Custard Meringue
(V GF) 6.95 Flapjack Crumble

Jammy Dodger Blondie
(V GF*) 6.75 Raspberry Ripple Ice-cream

Chocolate & Stem Ginger Sticky Toffee Pudding
(V) 6.95 Custard

Crack Pie
(V) 6.00 Vanilla Ice-cream

Limoncello & Coconut Panna Cotta
(VE DF GF) 6.00 Passionfruit & Mango + Coconut

Cheese Board for 1 for 2 (GF*) 7.50/11.00
Chutney + Grapes + Crackers

Little Moon Mochi Balls 4.25 (for 3)

Choose from:

Chocolate Hazelnut (VE GF DF)
Passionfruit & Mango (VE GF DF)

Summer Raspberry (V GF)
Coconut (V GF)

Meadow Farm Ice-cream (V GF) 1.50 per scoop

Vanilla, Strawberry, Chocolate, Salted Caramel, Raspberry Ripple

Meadow Farm Sorbet (VE GF DF) 1.50 per scoop

Mango or Raspberry

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