



. Small Plates .

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

Mediterranean Olives 3.95

Padron Peppers + Golden Houmous 5.25

Focaccia + Roasted Garlic + Oil & Balsamic 4.75

Salt & Pepper Pork Belly or Cauliflower Bites + Sriracha 6.00

Pickled Onion & IPA Bhajis + Mango & Nigella Raita 6.25

Whipped Feta & Ricotta Stuffed Tempura Courgette Flowers + Hot Honey 9.00

Indian Nachos + Spiced Lentil Dahl + Mango Raita + Chilli Cheese 7.00

Chicken Katsu Bao Bun + Raw Slaw + Pickled Ginger + Sriracha 6.00

Golden Turmeric Houmous + Pomegranate Molasses + Crunchy Chickpeas + Flatbread 5.00

Korean Fried Chicken Wings or Cauliflower Wings + Gochujang Sauce 8.50

Soup of the Day + Bread for Dunking 6.50

. Lunch Grub .

Served Monday-Saturday 12pm-2.30pm

Roast Beef & Caramelised Onion Sourdough Baguette

Mustard Butter + Gravy Bath 10.00 add chips or Fries 2.50

Crunchy Chicken Caesar Focaccia 9.50 add chips or Fries 2.50

Moroccan Lamb Folded Flatbread + Tumeric Houmous + Pickled Slaw 8.75 add chips or Fries 2.50

B.L.T 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 + House Chutney + Apple + Pickled Onion + Bread & Butter 13.50

. SIDES .

Market Veggies 4.00

Caesar Side 4.25

Garden Salad 3.50

House Seasoned Fries 4.00

Chunky Chips 4.00

Katsu Fries 5.00

Mini Truffled Mac 5.00

Mashed Potatoes 4.00

Rocket & G.Moravia Salad 4.00

. Mains .

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

Blackened Miso Salmon 21.00

Ramen Noodles in a Spicy Broth with Pak
Choi, Enoki Mushrooms, Edamame & Aromatics

Pork & Hophead Bangers 13.00

Mashed Potatoes + Red Wine Gravy

Bombay Loaded Flatbread 12.50

Pickled Onion & IPA Bhajis + Spinach &
Lentil Dahl + Mango Raita + Leaves +
Griddled Flatbread

Steak Frites 21.00

Garlic & Thyme Basted Bavette Steak (Medium
Rare), Sliced over House Seasoned Fries,
Drizzled with Peppercorn Sauce & Crispy
Onions + Rocket & Pesto Salad

Cornish Crab & Prawn Katsu Burger 17.00

Prawn Cracker Crusted Crab & Prawn Patty +
Katsu Sauce + Pickled Slaw + Brioche Bun
+ House Fries

Chicken & Ham Pie 18.00

Market Veggies + Chunky Chips

Superfood Caesar Bowl 14.00

Crispy Kale + Tenderstem
+ Crunchy Chickpeas + Romaine Lettuce
+ Gran Moravia Cheese + Crunchy Fried
Chicken
+ Super Seeds + Green Goddess Dressing

Truffled Wild Mushroom & Mascarpone Mac

Rocket & Gran Moravia 14.00

Moroccan Spiced Pulled Lamb Shoulder 20.00

Tempura'd Feta & Ricotta Courgette Flower +
Jewelled Couscous + Golden Houmous

Pan Fried Lambs Liver 15.00

Marsala Onions + Bacon + Mashed Potatoes
+ Red Wine Gravy

Bat Burger 16.00

Beef Patty + Brioche Bun + Truffle Mayo +
Brie + Crispy Onions + Peppercorn Sauce +
House Seasoned Fries

DOUBLE UP- EXTRA PATTY 4.75

. Puddings .

**Bueno Banoffee Pie
(V) 6.95**

**Greek Yogurt, Honey & Strawberry Meringue
(V GF) 6.00**

**Sticky Toffee Chocolate Brownie
(V GF*) 6.75 Vanilla Ice-cream**

Affogato (V GF VE* DF*) 6.00
Salted Caramel Ice-cream
+ Espresso + Amaretto Liqueur

**Key Lime Pie
(VE DF) 6.95**

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

Meadow Farm Ice-cream (V GF) 1.50 per scoop
Vanilla, Strawberry, Chocolate, Salted Caramel

Meadow Farm Sorbet (VE GF DF) 1.50 per scoop
Mango or Raspberry

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