

Grazing

Bread & olive oil **4.5**

Olives **4.0**

Padron peppers, smoked paprika **5.5**

Flamed Chorizo **7.5**

Brunch

Smoked salmon & scrambled eggs
on sourdough toast **10.50**

Smashed avocado, poached eggs
on sourdough toast **9.0**
add Serrano **3.0**

Crispy smoked bacon and fried egg,
tomato chutney on a pretzel bun **8.5**

American style pancakes, maple
syrup crispy smoked bacon **9.0**

Three egg omelette with your choice
of toppings **9.0**
Cheese, ham, bacon, smoked salmon, tomato, spinach

Eggs Florentine, wilted spinach,
poached free range eggs, hollandaise,
toasted muffin **9.0**

Eggs Benedict, Wiltshire cured ham,
poached free range eggs, hollandaise,
toasted muffin **10.0**

Eggs Royale, Scottish smoked
salmon, poached free range eggs,
hollandaise, toasted muffin **11.0**

Menu

Mains

Margherita flatbread, torn basil, garlic
oil **13.0**
add Serrano **3.0**

Baked spiced aubergine, farik grains,
dukkah, harissa **15.5**

King prawn bucatini pasta, fresh chilli,
garlic and parsley butter **18.0**

Beer battered haddock fillet, chunky chips
crushed peas and tartar sauce grilled lemon **16.0**

Hand pressed beef burger, glazed pretzel
bun, tomato and horseradish relish, triple
cooked fat chips **16.0**
Add smoked bacon/cheese 1.5 each

Grilled halloumi burger, glazed pretzel bun,
tomato and horseradish relish, triple cooked
chunky chips **14.0**

Half roasted buttermilk chicken, garlic,
lemon and thyme gravy, fries **19.0**

Grilled 8oz ribeye steak, chestnut mushrooms,
peppercorn sauce, chunky chips **25.0**

Sides

Triple cooked chunky chips **4.5**

Sweet potato fries **6.0**

Beer battered onion rings **6.0**

Tenderstem broccoli **6.0**