



Grilled Domat olives 4.5

Smoked almonds 4

Hummus and butter bean dip, pitta bread 7.5

Scotch egg, pickled fennel, curry mayonnaise 9

Crispy calamari, Asian slaw, lemon grass dressing 9.5

Golden beetroot and goat's cheese salad with champagne elderflower vinaigrette 8.5

Bavette steak, hand cut triple cooked chips, peppercorn sauce 24

Beef burger, applewood cheddar, house pickles, raw slaw, hand cut triple cooked chips 18

Pan fried Seabream fillet, red peppers, spinach & saffron sauce 22

Green spring risotto, black olives, sundried tomato & crispy parmesan 17.5

Mixed leaves salad, raspberry vinegar dressing 5

Skin on fries, Provençal herbs 5.5

Charred hispi cabbage, chilli and garlic, fried crispy shallots 5.5

Coconut Pannacotta, caramelised pineapple 7.5

Sticky toffee pudding, vanilla ice cream 8

British cheese selection served with grapes, quince: & crackers 10.5

Selection of Jude's ice cream 3.5/scoop

Ingredients are sourced primarily from local British suppliers like Natoora, Karraway Bakery & HG Walter, taking advantage of seasonal change. Our food is made from scratch by our dedicated chefs. Allergen information available upon request. A discretionary 12.5% service charge will be added to your bill.

