

SNACKS &
APPETISERS

DOUGH BALLS <small>V VG</small>	6.50
roasted garlic and parsley butter	
FIRE ROASTED RED PEPPER & HUMMUS <small>V VG</small>	6.50
wood-fired flatbread, roquito peppers, coriander	
PITTED BELAZU OLIVES <small>V VG GF</small>	6.00
WOOD-FIRED LONGANIZA SAUSAGE	7.00
saffron aioli, chive	
ASIAN GLAZED STICKY PORK BELLY BITES	7.50
bbq dipping sauce, spring onion, sesame seeds	
SOUP DU JOUR <small>V</small>	7.00
crusty ciabatta and butter	
CRAB ARANCINI	8.00
miso mayonnaise, chilli, coriander	

SIDES

SKIN ON FRIES <small>V VG GF</small>	5.50
CHEESY SKIN ON FRIES <small>V GF</small>	6.50
PARMESAN & TRUFFLE SKIN ON FRIES <small>GF</small>	7.50
CHUNKY CHIPS <small>V VG GF</small>	6.50
GRILLED TENDERSTEM <small>V VG GF</small>	5.00
BUTTERED NEW POTATOES <small>V VG GF</small>	6.50
BEER BATTERED ONION RINGS <small>V VG GF</small>	6.50
COLESLAW <small>V VG GF</small>	4.50
PEAS & CHANTENAY CARROTS <small>V VG GF</small>	5.00

GRILL

8oz 28 DAY DRY AGED SIRLOIN <small>GF</small>	30.00
cherry tomato, chunky chips, portobello mushroom	
add a sauce <small>GF</small>	+3.50
choose peppercorn, café de paris, chimichurri	

8oz 28 DAY DRY AGED RIBEYE <small>GF</small>	31.00
cherry tomato, chunky chips, portobello mushroom	
add a sauce <small>GF</small>	+3.50
choose peppercorn, café de paris, chimichurri	

6oz BEEF BURGER <small>GF</small>	19.00
baby gem, sliced tomato, spicy tomato chutney, fries, coleslaw	
add gruyere cheese	+1.50
add smoked bacon	+2.00

PULLED BRISKET BURGER	19.00
rocket, parmesan, crispy onion, chimichurri, fries, coleslaw	
add smoked bacon	+2.00

CRISPY PLANT-BASED BURGER <small>V VG</small>	16.00
baby gem, pickles, jalapeños, bbq sauce, crispy onions	

OCEAN

BEER BATTERED HADDOCK & CHIPS <small>GF</small>	20.00
peas, tartare sauce, chunky chips, lemon wedge	

MOULES MARINIERE <small>GF</small>	22.00
warm toasted focaccia	
add skin on fries <small>V VG GF</small>	+5.50

SALAD

CAESAR SALAD <small>VG GF</small>	17.50
gem lettuce, anchovies, parmesan	
add chicken	+3.00
add smoked bacon	+2.00

CAPRESE SALAD <small>V GF</small>	15.00
heritage tomatoes, buffalo mozzarella, balsamic	

lunch menu

served daily between 12noon and 4pm

WOOD-FIRED NEAPOLITAN PIZZAS

GARLIC BREAD **V** **VG** **GF** 8.50
roasted garlic and parsley butter

CHEESY GARLIC BREAD **V** **VG** **GF** 10.00
roasted garlic and parsley butter, mozzarella

MARGHERITA **V** **VG** **GF** 14.50
mozzarella, san marzano tomatoes,
fresh basil, olive oil

PEPPERONI **GF** 16.50
mozzarella, san marzano tomatoes,
artisan sliced pepperoni

CURED MEAT **GF** 18.00
mozzarella, chorizo, coppa, serano,
fennel salami, san marzano tomatoes, rocket

SMOKEY BBQ **GF** 18.50
pulled pork, bbq sauce, red chilli, mozzarella,
crispy onion

PULLED BRISKET **GF** 18.50
red onion, smoked bacon, rocket, mozzarella,
blue cheese

MUSHROOM TRUFFLE **V** **VG** **GF** 15.50
mozzarella, parmesan, portobello and
truffle mushroom salsa

GARDEN **V** **VG** **GF** 15.50
mozzarella, mushroom, onion, sweetcorn,
olives, garlic

Food Allergies & Intolerances

Please speak to our team about the ingredients within your meal when making your order if you have any food allergies or intolerances.

V vegetarian **VG** vegan **GF** gluten free

V **VG** **GF** can be made vegetarian / vegan / gluten free on request

SANDWICHES

choice of white or wholemeal bread | side salad, crisps
available until 6pm

FISH FINGER **GF** 14.00
tartare sauce, baby gem, cucumber

CLASSIC CLUB 15.00
grilled chicken, baby gem, garlic mayo, tomato,
smoked bacon

CROQUE MONSIEUR 16.00
honey roasted ham, mature cheddar

**PESTO, MOZZARELLA
& TOMATO** **V** **GF** 13.50
basil pesto, buffalo mozzarella, sun-dried tomato

DEVON CREAM TEA **V** **VG** **GF** 10.00
available until 5pm
freshly baked scones, clotted cream, strawberry jam
choose tea or coffee

FULL AFTERNOON TEA **V** **VG** **GF** 30.00
must be booked 24 hours in advance
freshly baked scones, clotted cream, strawberry jam,
homemade cakes, sandwich selection
choose tea or coffee

add champagne +14.00
add prosecco +8.40

