

MAINS

Sirloin steak GF	£19
Bavette steak GF	£16
Both served with triple cooked chips, balsamic cherry tomatoes, mixed leaf salad & confit garlic	
Add wild mushroom sauce	£2
Bunny chow	£12
South African lamb curry served in hollowed out bread	
Slow braised lamb shank GF	£20
Sweet potato, miso & rosemary mash, red wine jus	
Chorizo, butterbean & tarragon stuffed chicken breast	£15
Roast root veg & wild mushroom sauce	
Happy Buddha Bowl VG / GF	£10
Spiced butter bean, roast sweet potato, broccoli, pumpkin & sunflower seeds, radish, charred shallot, kohlrabi, carrot	
Add Korean chicken skewers / marinated Tempeh / dressed crab	£5
Add halloumi	£2
Salt baked beetroot blue cheese & caramelised onion tart	£12
Braised puy lentils, grilled butternut squash, sautéed greens, balsamic vine ripened tomatoes	

DESSERTS

Whisky, chocolate & orange bread & butter pudding, tonka bean custard	£7
Hot chocolate mudcake, vanilla ice cream	£7
Fig & apple crumble, honey cascabel pouring cream	£7
Passion fruit panna cotta, berry coulis & cinnamon tuille	£7
Scoop of ice cream or sorbet	£1.5

Please advise a team member of any allergies or intolerances prior to ordering. Gluten free options available on some dishes

