



# DINNER

## SNACKS

**Padron Peppers** VG £6

**Baba Ghanoush** aubergine, flatbread, pomegranate, pumpkin seeds V £6.50

**Halloumi** hot honey V £7

**Asparagus** lemon butter, parmesan V £6.50

**Olives** VG £4

## SMALL PLATES

**Bang Bang Broccoli** sriracha mayo VG £8

**Korean BBQ Wings** sesame, sweet chilli £9

**Burrata** prosciutto, hazelnut, basil £10

**Chicken Caesar** anchovy, parmesan, crouton £8.50/£14

**Baked King Prawns** garlic, chilli, bread £10

**Calamari** salt & pepper, aioli £9

**Today's Soup** bread V/VG £7

**Pork Belly** mango, sweet chilli £9

## MAINS

### Lamb Rack

dauphinoise, asparagus, capers £21

### Moroccan Vegetable Tagine

flatbread, almonds VG £16

### Katsu Pork

basmati, pickled ginger, sesame £16

### Thai Green Vegetable Curry

steamed rice, coconut VG £16

add prawns £4

add chicken £4

### Supreme Chicken Stroganoff

mushrooms, wild rice £17

### Otter Ale Fish and Chips

mushy peas, red onion tartare £16

### Waldorf Salad

apple, celery, grapes, candied walnuts,  
dijon V £12

### Spinach and Basil Burger

salad, fries VG £15

### Beef Burger

bacon, cheddar or stilton, salad, fries,  
coleslaw £15

### Fish of the Day £19

For any allergen information please ask a member of our team. We do operate an open kitchen and although every care is taken we cannot eliminate the possibility of cross contamination of allergens.

A 10% discretionary service charge is added to your bill.



## STEAKS

**8oz Sirloin** £23    **8oz Ribeye** £25

thyme baked mushroom, chips, onion rings

**Pre-order the Cote de Bouef to Share** £59.95

thyme baked mushroom, tenderstem, mac and cheese, chips, peppercorn sauce

**Peppercorn** £3.50

**Red Wine and Rosemary** £3.50

## SIDES

**Panko King Prawns** £6

**Tenderstem Broccoli** almonds, lemon VG £5

**Mac and Cheese** V £6

**House Salad** honey mustard dressing V £5

**Sauteed Garlic Mushrooms** V £5

**Fries** VG £4

**Thick Cut Chips** VG £4

**Sweet Potato Fries** VG £4

## DESSERTS

**Lemon Cheesecake** blueberry compote V £7.50

**Double Chocolate Brownie** raspberries, vanilla ice cream V £7

**Affogato** espresso, vanilla ice cream, cocoa V/VG £6.50

**Sticky Toffee Pudding** vanilla ice cream V £7

**Passionfruit Brulee** shortbread V £7

**Cheese Board** cheddar, stilton, brie, crackers, red onion chutney V £9

**Ice Cream** chocolate, strawberry, vanilla, salted caramel, vegan chocolate or vegan  
vanilla V/VG £6

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