



# DINNER

Available Wednesdays - Saturdays

## SNACKS

**Padron Peppers** VG £6.50

**Turmeric Hummus** chilli oil, crispy lentils, naan V £6.50

**Halloumi** hot honey V £7

**Olives** VG £4

## SMALL PLATES

**Bang Bang Cauliflower** sriracha mayo VG £8

**Duck Terrine** orange, pistachio, toast £9.50

**Baked Camembert** walnut, chutney, bread V £12

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

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

**Thai Crab Cakes** cucumber chilli dipping sauce £8

**Today's Soup** bread V/VG £7

**Pork Belly** mango, sweet chilli £9

## MAINS

### **Pork Belly Cassoulet**

toulouse sausage, butter beans £19

### **Moroccan Vegetable Tagine**

flatbread, almonds VG £16

### **Squash and Sage Risotto**

caramelised walnuts, feta V £16.50

### **Katsu Chicken**

basmati, pickled ginger, sesame £16.50

### **Fish of the Day** £19.50

### **Slow Braised Brisket**

horseradish mash, crispy kale, roasted

carrot £21

### **Spinach and Basil Burger**

salad, fries VG £15

### **Beef Burger**

bacon, cheddar or stilton, salad, fries,

coleslaw £16

### **Otter Ale Fish and Chips**

mushy peas, red onion tartare £16

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** £24    **8oz Ribeye** £27

thyme baked mushroom, chips, onion rings

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

thyme baked mushroom, tenderstem, chips, peppercorn sauce

**Peppercorn** £3.50

**Red Wine and Rosemary** £3.50

## SIDES

**Panko King Prawns** £6

**Beer battered onion rings** V £5

**Tenderstem Broccoli** lemon, garlic, chilli butter 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

**Apple and Blackberry Crumble** custard V £8

**Double Chocolate Brownie** berry compote, vanilla ice cream V £7

**Affogato** espresso, vanilla ice cream, cocoa V/VG £7

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

**Dirty Chai Brulee** shortbread V £7

**Cheese Board** cheddar, stilton, brie, crackers, red onion chutney V £10

**Ice Cream** chocolate, strawberry, vanilla, salted caramel, vegan chocolate or vegan  
vanilla V/VG £6.50

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