



Aperitif

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| Prosecco 125ml | £6.5 | Marinated olives | £3.5 |
| Champagne 125ml | £9 | Wasabi nut mix | £3.5 |
| Pink Ginger. gin, pink grapefruit cordial, ginger ale | £6.5 | Smoked almonds | £3.5 |
| The Hugo. gin, elderflower cordial, fresh mint, cucumber. | £6.5 | Borough Market sourdough, Glastonbury whey butter | £1.5 |

Smalls

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| Chilled beetroot soup, crème fraiche & dill (v) | £6.5 |
| Freekah, spring peas, pistachios, pomegranate, creme fraiche (v) | £7 / £12 |
| Burrata, heirloom tomatoes, basil oil, focaccia (v) | £7.5 |
| Devon crab risotto, samphire, pea shoots, lemon oil | £9 / £14 |
| Asparagus & courgette ribbons, gem lettuce, goats curd, toasted seeds | £6.5 |
| Beef shin ragù, potato gnocchi | £8 |
| Mackerel a la plancha, fennel, orange, rosemary balsamic dressing | £7.5 |

Mains

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| Rigatoni, charred asparagus, spinach, lemon ricotta, pine nuts (v) | £14 |
| Ale battered haddock & chips, mushy peas, tartar mayonnaise | £15 |
| Poached hake, bok choi, mangetout, sweet potato and coconut curry | £16.5 |
| Baked salmon, broad beans, jersey royals, dried tomatoes, red frill | £17.5 |
| Roasted lamb saddle, ratatouille, charred baby gem, red wine jus | £18 |
| Corn fed chicken, giant cous cous, rose harissa, olives, tomato | £16.5 |
| Dry aged Hereford beef rump, hand cut fries, béarnaise, watercress | £22 |

Sides

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| Skinny fries | £3.5 | Green leaf salad | £3.5 |
| Hand cut chips | £3.5 | Asparagus, lemon oil, parmesan | £3.5 |
| Smoked mac' n' cheese | £4 | Ratatouille | £3.5 |
| Welsh rarebit on toast | £4 | Curried Jersey Royals | £3.5 |

