

## BRUNCH

<b>SPINACH &amp; RICOTTA QUICHE</b> <i>Mixed house salad</i>	10.95
<b>FRENCH TOAST</b> <i>Sliced brioche, caramelised banana, blueberries, strawberries, clotted cream, maple syrup</i>	9.95
<b>EGGS BENEDICT</b> <i>Toasted English muffin, poached eggs, bacon, hollandaise sauce, pumpkin seeds</i>	10.90
<b>EGGS FLORENTINE</b> <i>Toasted English muffin, poached eggs, spinach, hollandaise sauce, pumpkin seeds</i>	10.45
<b>EGGS ROYALE</b> <i>Toasted English muffin, poached eggs, smoked salmon, hollandaise sauce, pumpkin seeds</i>	11.40
<b>AVOCADO ON TOAST</b> <i>Seasoned with lime, coriander &amp; red chillies</i>	8.95
<b>SHAKSHUKA</b> <i>Rich spice-infused rustic tomato sauce, two baked eggs, toasted sourdough, fresh herbs</i>	10.45

## STARTERS

<b>HOT SMOKED TROUT</b> <i>Celeriac remoulade, pickled shallots, toasted sourdough</i>	11.95
<b>CRISPY SALT &amp; PEPPER FRIED SQUID</b> <i>Garlic aioli, grilled lemon</i>	11.25
<b>ORIENTAL VEGETABLE DUMPLINGS</b> <i>Wakame, soy &amp; ginger dressing</i>	8.95
<b>CHICKEN WINGS</b> <i>Honey &amp; chilli glaze</i>	8.45
<b>TRUFFLE &amp; CHEESE ARANCINI</b> <i>Cheddar cheese sauce, grated Parmesan, truffle oil</i>	8.95
<b>SOUP OF THE DAY</b> <i>Mini rustic loaf</i>	7.95
<b>CAULIFLOWER WINGS</b> <i>Hoisin dressing, seaweed</i>	8.45
<b>CHICKEN &amp; HAM HOCK TERRINE</b> <i>Crispy truffled egg</i>	9.45

## MAINS

<b>WARM FALAFEL SALAD</b> <i>Butternut squash, beetroot hummus, feta, olives, pomegranate</i>	15.95
<b>WILD MUSHROOM LINGUINI</b> <i>Herb crumb, creamy cheese sauce (V) Add pancetta +1.95</i>	17.95
<b>BRAKSPEAR OXFORD GOLD ALE BATTERED HADDOCK</b> <i>Chunky chips, crushed peas, homemade tartare sauce, lemon</i>	19.45
<b>CRISPY DUCK SALAD</b> <i>Mixed leaves, wakame, mooli, watermelon, hoisin dressing, toasted sesame seeds</i>	17.95
<b>WAGYU BURGER</b> <i>Beef &amp; pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries</i> <i>Add bacon +2.45 Add cheese +1.95 Add truffled mushroom +1.45 Add extra Wagyu patty +6.95</i>	19.95
<b>14OZ JERK GLAZED PORK BELLY ON THE BONE</b> <i>Slow-cooked, jerk BBQ glaze, sweet potato fries, seasonal slaw</i>	24.95
<b>VEGAN BURGER</b> <i>Spiced mixed broad beans, peas &amp; spinach, breadcrumb, farmhouse bun, gem lettuce, beef tomato, red onions, chimichurri, skin-on seasoned fries</i>	17.95
<b>CHESTNUT &amp; WILD MUSHROOM PIE</b> <i>Root vegetable mash, tenderstem broccoli, vegan gravy</i>	18.95
<b>PERI MARINATED HALF BONELESS CHICKEN</b> <i>Seasonal slaw, aioli, sweet potato fries</i>	20.45
<b>ROAST BUTTERNUT SQUASH RISOTTO</b> <i>Crispy sage, chargrilled baby courgettes, peashoots Add pancetta +1.95</i>	16.95
<b>PAN-SEARED CORNISH PLAICE</b> <i>Sautéed new potatoes, brown shrimp butter, crispy capers</i>	24.95
<b>10OZ GAMMON &amp; FREE-RANGE EGGS</b> <i>Chunky chips</i>	18.45
<b>MARINATED CHICKEN &amp; CHORIZO BURGER</b> <i>Sesame seeded brioche bun, gem lettuce, beef tomato, red onion, aioli, skin-on seasoned fries</i>	18.95
<b>STEAK &amp; ALE PIE</b> <i>Garlic mash, tenderstem broccoli</i>	22.95

## SOURDOUGH PIZZAS

<b>POLLO</b> <i>Chicken, bacon, mozzarella, Italian tomato sauce</i>	17.45
<b>BOSCAIOLA</b> <i>Mozzarella, Luganica sausage, flat mushrooms, mascarpone cheese &amp; truffle oil</i>	18.45
<b>DIABOLO</b> <i>Spicy 'Nduja sausage, pepperoni, crushed chilli flakes, jalapeños, mozzarella, Italian tomato sauce</i>	18.45
<b>MARGHERITA</b> <i>Buffalo mozzarella, fresh basil, Italian tomato sauce</i>	16.45
<b>FUNGHI</b> <i>Garlic &amp; truffle butter base, mushrooms, spinach, parsley, olive oil</i>	17.95
<b>ADD TO YOUR PIZZA</b> <i>Olives, red onions, semi-dried tomatoes, mushrooms, spinach, red pepper, mozzarella +1.45 each</i>	
<i>Pepperoni, prosciutto, chorizo +1.95 each</i>	

## NIBBLES & SHARERS

<b>'NDUJA PINSA TONDA</b> <i>Flatbread, blue cheese, 'Nduja &amp; cherry tomato paste</i>	7.95
<b>BLUE CORN TORTILLA</b> <i>Guacamole &amp; Pico-de-Gallo</i>	7.95
<b>OLIVES</b> <i>Marinated olives</i>	4.45

## STEAKS

<b>8OZ DRY AGED FILLET STEAK</b>	37.95
<b>10OZ DRY AGED SIRLOIN</b>	34.95
<b>10OZ DRY AGED RIBEYE</b> <i>All served with chunky chips, truffle butter, half roasted garlic</i>	35.95
<b>STEAK FRITES</b> <i>Garlic butter, pea shoots</i> <i>Add a sauce: Peppercorn, garlic butter, Béarnaise, chimichurri +2.45</i>	22.95

## SIDES

<b>MIXED HOUSE SALAD</b> <i>Lemon basil dressing</i>	3.45
<b>SKIN-ON SEASONED FRIES</b> <i>Add truffle &amp; Parmesan +1.95</i>	4.45
<b>CHUNKY CHIPS</b> <i>Add truffle &amp; Parmesan +1.95</i>	4.45
<b>SWEET POTATO FRIES</b>	4.95
<b>BATTERED ONION RINGS</b> <i>Blue cheese dip</i>	5.45
<b>TENDERSTEM CHILLI BROCCOLI</b>	5.95
<b>MAPLE &amp; MUSTARD GLAZED CARROTS</b>	5.45
<b>SAUTÉED GREENS &amp; PANCETTA</b>	5.95
<b>CREAMED SPINACH</b>	5.95

## DESSERTS

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<b>BAKED CHOCOLATE BROWNIE</b>	8.45
<i>Vanilla ice cream, chocolate glaze</i>	
<b>PECAN PIE</b>	8.45
<i>Maple syrup, condensed milk ice cream</i>	
<b>APPLE TARTE TATIN</b>	8.45
<i>Vanilla ice cream</i>	
<b>STICKY TOFFEE PUDDING</b>	8.95
<i>Toffee sauce, salted caramel ice cream</i>	
<b>RUM BABA</b>	9.45
<i>Fresh berries, Chantilly cream, spiced rum syrup</i>	
<b>TIRAMISU</b>	8.45
<i>Coffee syrup, coffee chantilly</i>	
<b>CHOCOLATE ORANGE TART</b>	9.45
<i>Raspberry sorbet</i>	
<b>JUDE'S ICE CREAMS &amp; SORBETS</b>	
<i>Ask for today's flavours</i>	
2 scoops	4.95
3 scoops	5.95

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Allergen and dietary information is not listed on this menu. Please speak to a member of staff and view our allergen matrix before ordering. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

