

Nibbles

Locally baked bread & Netherend butter, sun-dried tomatoes, grilled artichokes	£8
Kalamata olives	£4
Padron peppers, smoked maldon salt	£6
Roasted spiced chicken wings	£6



Starters

Roasted aubergine, curried tahini sauce, fried artichokes & prosciutto <i>Verdejo, 2020, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7.5 £7.5
Ham hock & parsley rilette, mustard mayonnaise, capers & gherkins, toasted bread <i>Wythall Estate Red, 2020, Wythall, Herefordshire, UK</i>	£8 £7.5
Flat mushrooms on toast, pickled shallots, garlic, fried free range hen egg <i>Carignan, 2020, Martinfort, Pays d'Oc, France</i>	£7.5 £5.5
Pan fried sea bream, fried tomatoes & capers, red chilli, rocket <i>Siegerrebe, 2021, Wythall Estate, Herefordshire, UK</i>	£8 £7.5

Mains

Pan fried monkfish tail, chorizo, crushed Cornish potatoes, spinach, gazpacho sauce <i>Falaghina del Sannio, 2020, Fremondo, Italy</i>	£17 £5.5
Pan roasted lamb rump, pea purée, provençal vegetables, fondant potato, capers, sage & mint salsa verde <i>Touriga Nacional/Tinto Roriz/Alfrocheiro, 2020, Cota 700, Dao, Portugal</i>	£24 £5.5
Pengethley farm 8oz rib - eye steak, twice cooked maris piper chips, red onion & baby leaf salad, chimmichurri sauce <i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	£23 £7.5

Burgers & Sandwiches

All served with double cooked maris piper chips

Halloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato	£15
Crispy chicken burger, seeded brioche bun, dill gherkin, red onion, tomato, aioli	£15
Goats cheese, sage & hazelnut pesto & roasted red pepper, tomato, ciabatta roll	£10

Desserts & Ice Creams

Lavender pannacotta, raspberry coulis, macerated berries, cinnamon crumb	£8
Coconut macaroons, salted toffee sauce, white peach ice cream	£8
Dark chocolate pot, toasted hazelnuts & almonds, tonka bean & almond shortbread ice cream	£8
Homemade ice creams (3 scoops) stem ginger / pistachio / golden syrup / white peach coffee & walnut / tonka bean & almond shortbread merlyn liqueur & almond / marmalade / blood orange	£6.5
Cheeseboard - Ingot goats cheese, Sparkenhoe blue, Baron Bigod brie, Ogleshield raclette, crackers, spicy tomato & caramelised onion chutney	£13
Affogato, ice cream with espresso (<i>choose your flavour</i>)	£4.5

Dessert Wine

Sparkling pink moscato, 2020, Innocent bystander, Australia <i>Strawberry, sherbert, cherry</i>	5.5 (125ml)	28
Dom. l'Ancienne Cure, 2019, Monbazillac, France <i>Peach, caramel, nectarine</i>	7 (125ml)	25
Chateau Dereszla, 2017, Tokaji, 5 Puttonyos, Hungary <i>Honey, porcini, apricot</i>	10 (125ml)	50
Taylors 10 year tawny port, Portugal <i>Toffee, nutty, coffee</i>	6.25 (75ml)	60

Tea & Coffee

Americano £3.50 / Cappuccino £3.50 / Latte £3.50 / Flat White £3.50 / Espresso £2
Double Espresso £2.50 / Hot Chocolate £4 / Selection of teas available £3.50

Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme	£9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto	£9

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right