



Small Plates.

Sharers.

- (V) **Bread & Olive Board | 14**
artisanal sourdough, focaccia, rustic pitta bread, pitted Greek olives, sun-blushed tomato, olive oil & balsamic dip
- (V) **Baked French Camembert | 18.5**
crusty bread, truffle oil, walnuts

- (V, Ve, GF) **Olives | 5**
- (V) **Mushroom Risotto | 8.5**
parmesan crisp, truffle oil
- (GF) **Crispy Salt & Pepper Squid | 9**
chilli, spring onion, aioli
- (GFA) **Soup of the Day | 8.5**
sourdough, whipped butter
- (GF) **Crispy Pork Belly | 9**
sticky apple cider glaze, apple matchsticks

- (GF) **Minted Lamb Meatballs | 9.5**
pea puree, red wine lamb glaze
- (Ve) **Cauliflower Pakora | 8**
hot sauce, tahini dressing
- (GF) **Buttermilk Fried Chicken | 9**
tomato & chilli jam
- Prawn & Crayfish Cocktail | 11.5**
toasted sourdough
- (GF) **Monkfish Scampi | 10.5**
bloody mary sauce, lemon, chive

Sandwiches. (served monday-friday, 12pm-4pm)

- (GFA) **Beer-Battered Fish Finger | 12.5**
tartare sauce, baby gem lettuce, ciabatta, skin-on-fries
- (V, GFA) **Grilled Halloumi & Beetroot | 13.5**
baby gem lettuce, aioli, tomato & chilli jam, ciabatta, skin-on-fries
- (GFA) **BLT | 13**
beef tomato, smoked streaky bacon, baby gem lettuce, ciabatta, skin-on-fries

Mains.

- Cod Bouillabaisse | 30**
crayfish, mussels, sourdough, whipped butter
- (GFA) **Beer Battered Fish & Chips | 19**
haddock, triple-cooked chips, crushed peas, tartare sauce, lemon
- (GFA) **Meynell Burger | 18**
smoked streaky bacon, Monterey jack, iceberg lettuce, gherkins, brioche bun, burger sauce, skin-on-fries
- (Ve) **Sun-blushed Tomato Gnocchi | 15.5**
baby spinach, pine nuts
- Chicken, Leek & Ham Hock Pie | 18**
cider & green peppercorn, pomme puree, thyme-roasted carrot, fresh seasonal greens, gravy
- (Ve, GFA) **Chargrilled Portobello Mushroom Burger | 17.5**
pulled mushroom patty, brioche bun, iceberg lettuce, beef tomato, garlic & chilli mayo, skin-on-fries
- (GF) **Shepherd's Pie | 17**
crispy kale, thyme-roasted carrot, red wine jus
- (GFA) **Breaded Chicken Burger | 18**
brioche bun, garlic & parsley mayo, skin-on-fries
- Cornfed Chicken Supreme | 19**
spring vegetable tagliatelle pasta, creamy white wine sauce
- (GF) **Duo of Lamb | 27.5**
roasted lamb rump, mini shepherd's pie, buttered spring greens, thyme-roasted carrot

Sharing Main.

- Beef Wellington | 68**
triple-cooked chips, tenderstem broccoli, red wine jus
Pair with: Saint-Émilion Grand Cru, Château des Bardes

Chargrilled Steaks.

Our meat gives great flavour and tenderness. Aged for at least 28 days in our on-site dry-ager. Butchers cuts, all to be served with confit tomato, roasted mushroom, triple-cooked chips and peppercorn sauce

8oz Sirloin | 31.5

8oz Fillet | 37.5

Stone Baked Pizza

Hand-stretched dough, hit with heat & flavour

- Garlic Bread | 7.5**
focaccia, oregano, extra virgin olive oil
- Cheesy Garlic Bread | 8.5**
focaccia, fior di latte, oregano
- Marinara | 10**
tomato sauce, garlic, oregano, extra virgin olive oil
- Margherita | 11**
fior di latte, tomato sauce, basil, extra virgin olive oil
- Pepperoni | 13.5**
fior di latte, tomato sauce, pepperoni, extra virgin olive oil
- Prosciutto Crudo & Bufala | 16.5**
buffalo mozzarella, Datterino tomato, parma ham, rocket, basil, extra virgin olive oil
- Quattro Formaggi | 14**
fior di latte, smoked provola, Gorgonzola, goat's cheese
- Nduja | 15**
smoked provola, nduja sausage, pancetta, rosemary roasted potato
- Tuscan | 14**
fior di latte, Tuscan sausages, friarielli, smoked provola, extra virgin olive oil
- Vegana | 13.5**
tomato sauce, mushroom, artichoke, friarielli, Kalamata olives, rocket

Sides.

- Triple-cooked Chips | 5**
- Skin-on Fries | 5**
- Truffle Fries | 6**
22 month aged Parmesan, truffle oil
- Halloumi Fries | 7**
hot honey
- Tenderstem Broccoli | 7**
garlic, flaked almonds
- Onion Rings | 5**
- Extra Virgin Olive Oil Mash | 5.5**
- Pigs in Blankets | 6.5**
honey & mustard
- House salad | 4.75**
sun blush tomato, red onion, cucumber, mixed leaf, ciabatta crouton, house dressing

