

ALL OUR FOOD IS  
FRESHLY PREPARED  
AND COOKED IN  
OUR KITCHEN.

## SPECIALS

SEE BOARD FOR FRESHLY  
PREPARED SEASONAL SPECIALS.

## SMALL PLATES

### SALT AND PEPPER CALAMARI 6.5

Crispy calamari rings with aioli

### ITALIAN HUMMUS (VE) 6

White bean and harissa, with pickled shimeji mushrooms  
and grilled pita bread

### CRISPY CHICKEN 6.5

With tomato, orange, soy, ginger and sesame oil sauce

### MOZZARELLA AND CAPONATA CIABATTA (V) 6.5

Aubergine, capers, sultanas and cherry tomato on toasted ciabatta  
with basil marinated buffalo mozzarella

### MATBUCHA SALAD (VE) 6.5

Spicy Moroccan red pepper and tomato salad, root vegetable  
fritters and parsley oil

### BEETROOT HUMMUS (V) 6

With feta, parsley and grilled pitta bread

### CRISPY PORK BELLY 8.5

Served with apple chutney, plum sauce and pickled shallots

## HAMBURGERS

ALL SERVED WITH FRIES OR GARDEN SALAD,  
ADD BACON OR JALAPENOS FOR £1

### ANGUS BEEF BURGER 12

With red onion, lettuce, tomato, pickles and emmental, with  
chipotle mayonnaise

### CHARGRILLED CHICKEN BREAST 12

With marinated in Cajun spices, homemade guacamole, lettuce,  
tomato and emmental in a bun with chipotle mayonnaise

### VEGAN BURGER (VE) 11

Beetroot & oyster mushroom burger, onion, tomato, lettuce, pickle  
and vegan mayonnaise

All dishes including dishes containing allergens  
are prepared in our kitchen

A discretionary service charge of 10% will be  
added to your bill. Service charge is divided  
across the entire restaurant team.

We care about our ingredients and use native  
breed cattle, Scottish salmon, haddock from  
the English south coast and vegetables are  
seasonal and locally sourced.



## LARGE PLATES

### THAI RED CURRY (VE option) 12

Chicken or vegetarian with mangetout, mushroom, sweet potato,  
baby corn, red peppers and baby aubergine and steamed jasmine rice

### GYPSY EGGS 9

Baked free range eggs with chorizo and tomato piquillo pepper  
sauce served with toasted ciabatta

### EGGS SHAKSHUKA (V) 9

Baked free range eggs, wilted spinach, in a tomato and piquillo  
pepper sauce served with toasted ciabatta

### FISH AND CHIPS 12.5

Beer battered haddock with French fries and mushy peas

### SLOW COOKED CHICKEN TACOS 10.9

With homemade guacamole, jalapeno, and chilli spiked sour cream

### FISH PIE 12

Smoked haddock, salmon, pollock and shrimp, boiled egg, in parsley,  
tarragon and mustard sauce with mashed potato

### AGED RIBEYE STEAK 21

38 day aged Hereford ribeye with green peppercorn sauce,  
served with fries and garden salad

## SALADS

ADD CHICKEN OR CALAMARI FOR £3.5

### ROASTED ROOT VEGETABLE AND TEMPURA TOFU (VE) 10

Miso glazed carrot, turnip and golden beetroot with land cress,  
soy marinated tofu and sesame oil

### CAESAR 10.5

Grilled chicken breast, anchovies, free range soft boiled egg  
and romaine lettuce, parmesan and croutons

## SIDES

### CAULIFLOWER CHEESE (V) 4

### WINTER GREENS (VE) 4

Savoy cabbage, kale with shallot chilli dressing

### GREEN BEANS (VE) 3.5

Dressed with salsa verde

### GARDEN SALAD (VE) 3.5

### FRENCH FRIES (VE) 3.5

### CIABATTA 1.5

## PUDDINGS

see over page