



# MENU

OPENING HOURS

09.00 AM - 22.00 PM

MONDAY - FRIDAY

Served from 12.00PM - 20:30PM

## For the Table

Marinated Olives (ve) 177kcal £5.50	Harissa Spiced Nuts (ve) 303kcal £4.50	Sea Salt or Chilli Crisps (ve) 213kcal £2.50	Bread Loaf with Netherend Butter (v) 872kcal £6.50
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## Starters

Soup of the Day (v) £8.00  
with Toasted Bread

Smoked Chicken Caesar Salad 228kcal £13.50  
with Lettuce, Anchovies, Parmesan,  
Pancetta Crisp, Sourdough Croutons 402kcal £19.50

Homemade Falafel (ve) 287kcal £12.00  
with Hummus and Baba Ganoush

Sashimi-Grade Cured Salmon and Pâté 419kcal £14.50  
with Cucumber, Dill and Pomegranate  
on Toasted Sourdough

Cured Bresaola Carpaccio 267kcal £13.50  
with Rocket, Parmesan, Balsamic Glaze  
and Grissini

## Sides

House Chips (ve) 202kcal £5.00

Tenderstem Broccoli and Stilton (v) 204kcal £6.00

Rocket and Parmesan Salad (ve) 170kcal £5.00  
with Balsamic Dressing

Tabbouleh Salad (ve) 152kcal £6.50  
with Bulgur Wheat, Pomegranate, Parsley, Mint

## Mains

Roasted Butternut Squash Salad (ve) 556kcal £19.00  
with 'Feta', Quinoa, Squash Purée and Crispy Kale

Creamy Mushroom Lasagne (v) 670kcal £21.00  
with Truffle Bechamel Sauce

Battered Cod and House Chips 575kcal £22.50  
with Tartar Sauce and Minted Peas

Pan-fried Fillet of Sea Bass 473kcal £23.00  
with Lemon and Garlic Asparagus,  
Cherry Tomato and New Potatoes

Breaded Chicken Milanese 664kcal £22.50  
with Cherry Tomato and Red Onion Salad

## Desserts

Apple Tarte Tatin (v) 450kcal £8.50  
with Salted Caramel Ice Cream

Lemon Posset (ve) 380kcal £8.50  
with Mango Purée

Chocolate and Raspberry Torte (ve) 258kcal £7.50  
with Raspberry Coulis and Whipped Cream

British Cheese Board (v) 603kcal £10.00 for one  
with Fig Chutney and Crackers 899kcal £15.00 for two

## Cream Tea

Served from 10.00AM - 17:00PM

Homemade Scone with Jam, Clotted Cream (v)  
with your choice of Jing Tea  
£10.50



## Sharing Menu

Ask our team about our small plate and  
delicious sharing board options  
available from 4pm

We use a wide range of ingredients with many of our products containing nuts, seeds, gluten & other allergens. As such there may be traces of various allergens present across our product range. Please discuss any allergies or dietary requirements with our team prior to making your food choices.

vegetarian (v) vegan (ve)

All prices are inclusive of VAT.