

ALL DAY MENU



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SMALL PLATES + STARTERS

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|--|-----|--|------|
| SOUP OF THE DAY (VG) | 6 | HERB AND GARLIC GNOCCHI | 8/14 |
| | | <i>+ parmesan, courgette and cherry tomatoes</i> | |
| DEEP FRIED SQUID | 7 | SALMON TARTARE | 8 |
| <i>+ garlic mayonnaise</i> | | <i>+ avocado purée, toasted seeds and tomatoes</i> | |
| BURRATA & BRUSCHETTA | 7 | HAM HOCK & SPINACH CROQUETTES | 7 |
| <i>+ heirloom tomatoes and basil</i> | | <i>+ blue cheese dressing</i> | |
| BROAD BEAN HUMMUS ON WHOLEMEAL | 7 | RICOTTA STUFFED COURGETTE FLOWERS | 10 |
| <i>+ rosary goat's cheese and pea shoots</i> | | <i>+ broad beans and tapenade</i> | |
| SAUTÉED CHORIZO & NEW POTATOES | 6.5 | GOAT'S CHEESE & CARAMELISED ONION TART | 7 |
| <i>+ garlic and parsley</i> | | | |

SALADS

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|---|------|--------------------------------------|-------|
| CHOOSE A SALAD OR TWO.. | | ... AND ADD A TOPPING | |
| RED RICE & PECANS (VG) | 5/10 | GRILLED CHICKEN | + 4 |
| <i>+ fennel and rocket</i> | | HOT SMOKED SALMON | + 5 |
| QUINOA & BLACK OLIVES (VG) | 5/10 | GRILLED CROTTIN GOAT'S CHEESE | + 4 |
| <i>+ cucumber and tomatoes</i> | | SPICED CAULIFLOWER (VG) | + 3.5 |
| BABY SPINACH & RUBY CHARD (VG) | 5/10 | | |
| <i>+ basil and roast cherry tomatoes</i> | | | |
| MANGE TOUT & YELLOW COURGETTE (VG) | 5/10 | | |
| <i>+ green beans and mint</i> | | | |

MAINS

| | | | |
|---|----|---|----|
| SUMMER BEAN & AUBERGINE STEW (VG) | 13 | OLYMPIC DOG | 11 |
| <i>+ rainbow chard</i> | | <i>+ fried onions, raclette and hand-cut chips</i> | |
| ROAST COD | 16 | LONGHORN CHEESEBURGER | 13 |
| <i>+ salsa verde, grezzina courgettes and dried tomatoes</i> | | <i>+ brioche bun, house mayo and hand-cut chips</i> | |
| RIVER TEST TROUT | 16 | 7OZ HANGER STEAK | 15 |
| <i>+ beetroot, horseradish and chives</i> | | <i>+ béarnaise or bordelaise sauce and hand-cut chips</i> | |
| CHICKEN PAILLARD | 16 | 10OZ BONE IN RIBEYE | 28 |
| <i>+ aubergine caponata and pine nuts</i> | | <i>+ blue cheese butter and hand-cut chips</i> | |
| SLOW COOKED HARISSA LAMB | 16 | | |
| <i>+ trombetta courgettes, tropea onion and marjoram yogurt</i> | | | |

WEEKLY SPECIALS

| | | | |
|---|---|--|----|
| STARTER | | MAINS | |
| SARDINE FILLETS | 8 | STEAMED MUSSELS | 15 |
| <i>+ samphire, yellow courgettes, garlic and lemon butter</i> | | <i>+ ouzo, fennel, tomato and hand cut chips</i> | |
| GREEK SALAD | 8 | LAMB STUFFED BAKED PEPPERS | 15 |
| <i>+ olives, cucumber, feta and mint</i> | | <i>+ smoked anchovy, rice, rocket and feta</i> | |

SIDES

| | | | |
|--------------------------------|---|-------------------------------|---|
| MIXED LEAF SALAD | 4 | JERSEY ROYALS | 4 |
| SPRING GREENS | 4 | HAND-CUT CHIPS | 4 |
| TOMATO AND ROCKET SALAD | 4 | GREEN BEANS & PEAS | 4 |
| <i>+ pickled red onions</i> | | | |

(VG) *vegan*

*A discretionary service charge of 10% will be added to your bill. All prices include 20% VAT.
If you have a food allergy or special dietary requirement, please ask a member of staff for advice about our dishes.*