

# MENU

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## WHILST THINKING & DRINKING

Focaccia, Lemon Oil & Balsamic	4
Home Marinated Olives	3.5
Hot Potato Crisps, Aioli	2.5

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## SMALL PLATES, STARTERS, SHARERS

Squid, Sweet Pepper, Coriander, Spring Onion & Lime	7
Home Smoked Sea Trout, Garden Peas & Mustard Frills With A Poached Egg	6.8
Chorizo, Red Onion, Olives & Red Wine	6
Grilled Field Mushrooms, Sun Dried Tomato & Walnut Tapenade	5.5
Braised Beef Tortilla, Pickled Veg & Ras El Hanout Yoghurt	7
Wild Mushroom & Pecan Ravioli, Roquefort Sauce	7
Sliders	1 for 5.80 3 for 13
- Crispy Breaded Fish, Chunky Tartare Sauce	
- Prime Beef	
- Spiced Bean, Herb & Garlic Mayo	

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## THE MAIN EVENT & SHARERS

Braised Beef Cheek With Stout Velouté	14
Market Fish With Courgette, Roasted Vine Tomatoes & Caper Noisette	15
Brace and Browns Beef Burger With Crispy Mozzarella Sticks	12
Charred Halloumi, Tenderstem Broccoli, Orange & Hazelnuts	11
Pork Belly & Pork Shoulder, Charred Fennel, Capers & A Sage Crackling Crumb	13
Grilled Courgette, Roasted Vine Tomatoes, Broccoli, Orange & Hazelnuts	11

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## ACCESSORIES

Dirty Chips	5.5
Hand Cut Chips With Truffle Aioli	4.5
Tenderstem Broccoli, Pak Choi & Sesame Seeds	5.5
Crispy Mozzarella & Oregano Bites With Tomato Compote	5
Fine Beans, Saffron, Garlic & Almonds	6
Toasted Bulgar, Halloumi & Pomegranate	5.5

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## SWEET THINGS

Blackberry & Vanilla Panna Cotta, Raspberry Pearls & Pecan Crumb	5.5
White Chocolate Brownie With A Dark Chocolate & Hazelnut Sorbet	6
Poached Rhubarb & Ginger With Honeycomb & Coconut Ice Cream	6
Homemade Ice creams & Sorbets (2 Scoops)	3.5