

SMALL PLATES / SHARERS

NOCELLARA OLIVES (VE)	4.5
GRILLED ASPARAGUS Chorizo, wild rocket, chorizo hollandaise, pecorino	8.95
CARAMELIZED RED ONION AND BUTTERBEAN HUMMUS (VE) Focaccia croute	6
HALLOUMI FRIES (V) Sriracha mayo	7.5
FLAT BREAD (VE) Romesco sauce, vegan feta, herb oil	7.5
KING PRAWNS Nduja, chilli, garlic, parsley, tomato, charred bread	12.5

PLATES

PAN ROAST CORN FED CHICKEN BREAST Asparagus, spinach, wild mushroom, mustard and prosecco cafe au lait sauce	23.5
KING PRAWN LINGUINE Cherry tomato, garlic, chilli, parsley, white wine, lemon butter	19.5
HOUSE STEAK FRITES 170g sirloin steak, seasoned fries, green peppercorn sauce, aged balsamic and olive oil dressed leaves	22
WILD MUSHROOM TAGLIATELLE (V) White wine shallot and garlic sauce, white truffle oil, pecorino crumb	19.5
PAN FRIED GNOCCHI (VE) Roast butternut squash, kale, chilli, cherry tomato, garlic, parsley, vegan feta	17

GRILL

198g AGED BEEF FILLET Beer braised shallot	32	GREEN PEPPERCORN SAUCE	3.5
228g AGED RIBEYE Beer braised shallot	28	RED WINE JUS	3.5
		BEARNAISE SAUCE	3.5

BURGERS / SANDWICHES

BONE MARROW AND SHORT RIB BEEF BURGER Nduja, smoked cheddar, caramelised red onion, gem leaf, gherkin, Frenchine's mustard, ketchup, pretzel bun	18
PANKO JACKFRUIT BURGER (VE) Roast peppers, rocket, tomato, vegan cheese, harissa mayo, pretzel bun	17
FISH FINGER CIABATTA Cod goujons, gem leaf, gherkin, curry mayo, pea and mint puree	14

SALADS

CAESAR SALAD (V) Baby gem, focaccia croutons, parmesan, caesar dressing	12
SUPERFOOD BOWL Kale, squash, turmeric cous cous, smashed avocado red onion, beetroot, pumpkin seeds, walnuts, beetroot and chilli vinaigrette	15

~Add Pan Roasted Chicken +4 / Grilled Halloumi +4 / Crispy Tofu +4

SIDES

ROAST NEW POTATOES (VE) Rosemary, garlic	6	HOUSE SEASONED FRIES (VE) Add parmesan and truffle oil £1 (V)	5
ROCKET SALAD (V) Blushed tomato, pecorino, aged balsamic olive oil	6	SWEET POTATO FRIES (VE)	5.5
SAUTEED GREENS (VE) Chilli, garlic, olive oil	6	LEMON BUTTERED SPINACH AND PEAS (V)	7