

SMALL PLATES

NOCELLARA OLIVES (VE)	4.50
ROAST RED PEPPER HUMMUS, FLAT BREAD (VE) Chilli oil, vegan feta	7.50
GARLIC BUTTERED WILD MUSHROOMS (V) Shallots, garlic, fried egg, kale, parmesan and charred bread	10.00
PAN FRIED KING PRAWNS Chilli, garlic and parsley butter and charred bread	12.50
CRISPY GNOCCHI Lemon, parsley, chilli and crab butter with kale and shallots	10.50

LARGE PLATES

10 OZ BLACK ANGUS SIRLOIN STEAK Sun dried tomato, wild rocket and parmesan ~ Add green peppercorn sauce or salsa verdi +3.00	30.00
KING PRAWN LINGUINE Cherry tomato, garlic, chilli, parsley, lemon butter	20.00
CRISPY GNOCCHI (VE) Beetroot and vegan cream sauce, vegan feta, walnuts, grilled courgette and orange zest	18.00

(V) = Vegetarian (VE) = Vegan

If you suffer from any allergens please speak with a member of the team

BURGERS

6OZ BONE MARROW AND SHORT RIB PATTY Smoked streaky bacon, smoked applewood cheese, crispy onion, baby gem leaf, pickle, house burger sauce, pretzel bun	19.00
MOVING MOUNTAINS BURGER (VE) Truffle mayo, baby gem, crispy onion, pickle, tomato, vegan cheese, pretzel bun	18.00

SALADS

ALAN'S CAESAR (V) Baby gem leaf, 24-month aged pecorino, focaccia croutons, Caesar dressing - Add grilled chicken or halloumi fries + 4.00	13.00
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SIDES

TRUFFLE OIL AND PARMESAN FRIES (V)	6.00
WILD ROCKET, SUN DRIED TOMATO, PARMESAN AND BALSAMIC OIL (V)	6.00
HOUSE SEASONED FRIES (VE)	5.00
GRILLED HISPI CABBAGE, SALSA VERDI, CRISPY ONION	6.50

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