



Small Plates & Snacks

Marinated Olives and Olive Oil Crisps 4

Soy and Sesame Barbecue Chicken Skewer 4.5 each
Chilli and Lemon Prawn Skewer 5.5 each
Grilled Asparagus with Herb Emulsion and Lemon (VG) 9

Charcuterie Plate with House Pickles 12

Fresh Crab on Toast 12

Charcoal Flat Bread and Crudités with Labneh, Dukkha and Olive Oil (V) 6.5

From The Charcoal Oven

Grilled Mackerel with Marinated Tomato Salad, Fine Beans and Aioli 15

Middle White Pork Chop with Apple Ketchup and Potato Salad 17.5

Rose Harissa Lamb with Charcoal Roasted Aubergines and Yoghurt 19.5

Rump Steak Flat Bread with Blue Cheese, Pickled Walnuts, Roast Onion Purée and Watercress 13.5

Charred Sweet Potato with Burnt Spring Onion Cream and Pomegranate (VG) 11.5

Marinated Spring Chicken with Charred Corn on the Cob and Gem Lettuce 16.5

Cauliflower Steak with Preserved Lemon Butter and Grated Tomatoes (V) 12.5

Sides

House Potato Salad with Crispy Bacon and Shallots 4
Rosemary and Garlic Potatoes (V) 4
Charred Corn on the Cob with Miso Butter (V) 4
Garden Salad (VG) 4

Desserts

Vanilla Panna Cotta (VG) 6
Gin & Tonic Ice Lolly (VG) 6
Chocolate Tart with Honeycomb (V) 6
Strawberry Trifle (V) 6

