Morning Menu

9:30AM - 12:00PM

SALMON & PICKLES £15.75

Smoked salmon, cream cheese, capers, red onions, fresh garden herbs, pickles, rocket, lemon, sourdough toast (GFO)

MUSHROOM TART £15

Roasted field mushroom and artichoke puff pastry tart, caramalised red onions, cashew cream, kale, red onion and caper salad (VG+N)

HALLOUMI EGGS £15.25

Griddled Halloumi, poached eggs, smashed avocado, roasted tomato salsa, herb chutney, toasted seeds, sourdough toast and rocket (V+GFO)

EGGS BENNY

Sourdough toast topped with rocket, two free range poached eggs and hollandaise with either:

Smoked salmon	£15.25
Roasted field mushrooms	£14.75
Smoked ham hock	£15.25

SPICED AUBERGINE £15.50

Spiced aubergine, poached egg, crumbled feta, harissa chickpeas, yoghurt, dukkah, pickled pink onions, fresh herb salad (V+N+GF+VGO)

FIG TOAST £15.75

Proscuitto ham, goats cheese, fig dressed in thyme, orange and honey viniagrette, toasted seeds, rocket, sourdough toast (VO+GFO)

BANANA WAFFLES £14.50

French toast waffles, toasted banana, pecans, whipped cream and maple syrup (V+N)

RHUBARB WAFFLES £14.50

French toast waffles, poached rhubarb, pistachios and whipped cream (V+N)

GRANOLA £10

Buckwheat and mixed nut granola, Greek yoghurt, poached rhubarb (V+GF+N)

Vegan coconut yoghurt + £1

EXTRAS

Halloumi	£3.50	Ham hock	£4.50	Maple Syrup	£2
Smoked salmon	£4	Warm flatbreads	£3	Avocado Smash	£3.50
2 poached Eggs	£4	Greek yoghurt	£3	Hollandaise	£3
Roasted Mushroom	£2.50	Sourdough Toast	£3.50	Tomato salsa	£3.50

Lunch Menu

12:00PM - 3:00PM

GOATS CHEESE SALAD £17.95

Griddled goats cheese, Proscuitto, fig, green beans, mint, roasted potatoes, chilli jam, orange, honey and thyme viniagrette (GF+VO)

CHICKEN GNOCCHI £17.50

Gnocchi in a creamy chicken, white wine, leek and tarragon sauce, parmesan, pangrattato, rocket and gremolata

SPICED AUBERGINE £17.50

Spiced aubergine, griddled halloumi, harissa chickpeas, yoghurt, dukkah, pickled pink onions, fresh herb salad, warm flatbread (V+N+VGO+GFO)

BEETROOT & RHUBARB £17.50

Roasted beetroot, poached rhubarb, bitter leaves, hazelnuts, mint, puy lentils, crumbled feta, rhubarb viniagrette (GF+N+VGO)

PRAWN TACOS £19.25

Spiced tiger prawns, soft corn tortillas, guacamole, creamy coriander and lime slaw, mango salsa, pickled pink onions (GF)

MUSHROOM TART £15.50

Roasted field mushroom and artichoke puff pastry tart, caramalised red onions, cashew cream, kale, red onion and caper salad (VG+N)

We cannot make any guarantees for allergens.
Discretionary 12.5% service charge added to bill. Card payments only.
(V) Vegetarian · (VG) Vegan (N) Contains nuts · (GF) Gluten free

Dinner Menu

SHARING PLATES

Perello olives	£4.50	Warm Flatbreads	£3
House pickles	£3.75	Gildas (2ps)	£4.50

ROASTED CARROT DIP £10.50

Cumin and garlic roasted carrot and butterbean dip, pickled pink onions, dukkah and warm flatbreads (VG+N)

PRAWN TACOS 2 PCS £13.75

Spiced tiger prawns, guacamole, creamy coriander and lime slaw, pickled red onion and mango salsa (GF)

CEVICHE £13.50

Tuna ceviche, cucumber, chilli, coriander, red onion, sesame and radish (GF)

HAM HOCK £13

Shredded ham hock, celeriac remoulade, pickles, roasted apple sauce and buttered sourdough toast (GFO)

BEETS & RHUBARB £12.25

Beetroot, rhubarb, bitter leaves, hazelnuts, mint, lentils and feta (GF+V+N+VGO)

SPICED AUBERGINE £13.50

Spiced aubergine, harissa chickpeas, yoghurt, dukkah, pickled pink onions, fresh herb salad (N+GF+VGO)

CHICKEN GNOCCHI £12.50

Gnocchi in a creamy chicken, white wine, leek and tarragon sauce, parmesan, pangrattato, rocket and gremolata

PROSCIUTTO, GOATS CHEESE & FIGS £13

Grilled goats cheese, honey, figs, prosciutto ham and dukkah (GF+N)

SHRIMP CRUMPET £12.50

Brown shrimp in spiced lemon butter, toasted crumpet and chives

MUSHROOM TART (VG+N) £14.00

Field mushroom and artichoke puff pastry tart, caramalised red onions, cashew cream, kale, red onion and caper salad (VG+N)

CROQUETTES 2PCS £8

Croquettes of the day

POTATOES (GF+V) £8.50

Roasted baby potatoes, gremolata, parmesan, rocket, toasted seeds (GF+VGO)

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Puddings

RHUBARB & CUSTARD £9.50
Vanilla set custard, poached rhubarb, shortbread biscuit (GFO)

BREAD & BUTTER
Orange and cardamom bread and butter pudding, pistachios, double cream (V+N)

CHOCOLATE POT £9.25
Dark chocolate pot with caramel, toasted peanuts and creme fraiche (VG+GF+N)

SORBET £3.75
Raspberry/Mango/Chocolate (GF+VG)

AFFOGATO £6.75
Double shot of espresso, vanilla ice cream (V+GF+VGO)

FRANGELICO AFFOGATO £10.95
Double shot of espresso, vanilla ice cream and Frangelico (V+GF+N+VGO)

After Dinner

COURVOISIER VS COGNAC £9.25

AMARETTO (N)

JOHNNIE WALKER BLACK LABEL

FRANGELICO (N)

White Wine

175ML | BOTTLE

RIOJA BIANCO VIURA — £7.5 | £29

Caminante, Rioja, Spain 11.5%
Refreshing, green apple and chamomile

CHARDONNAY VIOGNIER — £34

Moulin de Gassac, Languedoc, France 13%
Rounded, honeyed pears and apricot

SAUVIGNON BLANC — £39

Ruakana, Marlborough, New-Zealand 13%
Crisp and juicy, orange and stone fruits

HORSMONDEN DRY BLEND — £54

Davenport winery, Kent, UK 11%
Bacchus Ortega blend, aromatic and floral

ERA PINOT GRIGIO — £8.5 | £32

Cantina Volpi, Veneto, Italy 12%
Clean and fresh, floral and apple

PICPOUL DE PINET — £36

Granges des Rocs, Languedoc, France 12%
Easy drinking, herbal and buttery

SAN CAMPIO ALBARINO — £46

Terras Gauda, Galicia, Spain 12.5%
Smooth and aromatic

Red Wine

175ML | BOTTLE

LA CUEVA — £7.5 | £29

Vinos Inacayal, Maule, Chile 13%
Gentle, fresh and fruity

STONE SPRING SHIRAZ — £34

Xavier Goodridge, Barossa, Australia 13.5%
Touches of mint and pepper, good acidity

LE BENJAMIN BORDEAUX — £36

Cht Annereaux, Bordaeux, France 13%
Fruity, well matured and smokey

CAMILLE MALBEC — £8.5 | £32

Chateau du cedre, Cahors, France 12.5%
Powerful, blackberrys and redcurrents

VINO ILUSION TINTO — £39

Plaza Medina, Rioja, Spain 13.5%
Redcurrents, black pepper and liquoriche

VINUM PINOT NOIR — £47

Radford Dale, Stellenbosh, SA 12.5%
Black cherry, notes of clove

Rose

175ML | BOTTLE

CINSAULT ROSE — £7.5 | £29

Henri Nordoc, Languedoc, France 12%
Elegant, notes of pink fruit and spices

CLASSIQUE ROSE — £44

Cht D'ollieres, Provence, France 12.5%
Juicy, fresh red fruit and cinnamon

Sparkling

125ML | BOTTLE

PROSECCO SPUMANTE — £7.5 | £30

Cantina Bernardi, Veneto, Italy 11%
Extra dry, fragrant apple and pear.

CREMANT JOSEPHINE — £72

Domaine Terres Hautes, France 13%
Fresh and mineral, fine bubbles

CARTE NOIRE BRUT — £100

Deville, Champagne, France 12%
Balanced and intense

VEUVE CLICQUOT BRUT — £130

Reims, Champagne, France 12.5%
Crisp and dry, citrus and peach

Beer and Cider

STIR HAZY NEIPA — £6.75

Brewing brothers, Hastings, UK
5% 440ml

SUSSEX LAGER — £6.75

Brewing brothers, Hastings, UK
4.2% 440ml

ASAHI SUPER DRY — £5

Japan
5% 330ml

INCH'S CIDER — £6.50

Hereford, UK
4.5% 440ml

NOZECCO (0%) — £15

0% Les Grands Chais, France
750ml

FREEDAM LAGER (0%) — £3

0% Barcelona, Spain
330ml

Cocktails

MIMOSA £7.25
Prosecco and orange juice

MARGARITA £12.00
Tequila, triple sec, lime and salt
(or make it spicy)

MOSCOW MULE £11.50
Vodka, ginger beer and lime

NEGRONI £12.00
Gin, Campari and Vermouth

BLOOD ORANGE SHERBERT £12.00
Vodka, blood orange, lime and salt

LYCHEE MARTINI £12.00
Vodka, lime, lychee, salt

BLOODY MARY £11.00
Vodka, Worcester, Tabasco and tomato

PORNSTAR MARTINI £12.00
Vodka, passoa, passionfruit puree,
pineapple and lime

AMARETTO SOUR £12.00
Amaretto, lemon and egg white

ESPRESSO MARTINI £12.00
Kahlua, vodka and espresso

YUZU SOUR £12.25
Gin, vermouth, yuzu syrup, egg white

WHISKEY SOUR £12.00
Bourbon, lemon, bitters and egg white

Mocktails

NON ALCOHOLIC

VIRGIN MARY £7.00
Worcester, tabasco, tomato and lemon

POPSTAR MARTINI £7.75
Passionfruit, lime and pineapple juice

LYCHEE FIZZ £7.50
Lychee puree, lime, salt and soda

BOTIVO £7.00
Botivo botanical blend, soda, lemon

Cold Drinks

STILL WATER	£3.95 | £7.50
SPARKLING WATER	£3.95 | £7.50
GINGER BEER	£3.75
ELDERFLOWER SODA	£4.50
PASSIONFRUIT SODA	£4.50
LIME SODA	£4.00
LEMONADE	£3.75
COKE ZERO	£3.75
BOOYAH CUCUMBER, LIME & MINT KOMBUCHA	£6.50
ZAK'S KOMBUCHA	£6.00
	£4.50

Hot Drinks

DOUBLE ESPRESSO	£3.00
MACCHIATO	£3.30
FLAT WHITE	£3.50
AMERICANO	£3.00
CAPPUCCINO	£3.50
LATTE	
CHAI LATTE	£4.00
DIRTY CHAI	£4.00
TUMERIC & GINGER LATTE	£4.00
MOCHA	£4.50
HOT CHOCOLATE	£3.75
TEAS	

Oat milk +20p

Smoothies

BLACKBERRY BOOST (VG+GF) £6.00

Blackberry, banana, oats,

GREEN BLEND (VG+GF) £6.00

Avocado, spinach, cucumber, celery,