

No. 36 | Grapes & Flavours

Small plates & Sharing

Sourdough bread, butter £5.00

Smoked mackerel pâté, toast £8.50

Halloumi fries, chilli jam £8.50

Pork belly bites, sweet chilli sauce £8.50

Baked feta, olives, za'atar, hot honey, sourdough toast £8.95

Brulée camembert, honey, caramelised red onion chutney, toast £15.50

Charcuterie board: a selection of 4 dry cured meats served with cornichons, sun dried tomatoes & sourdough bread £15.50

Sunday Roasts

Lemon & thyme chicken £13.50

Pork belly £14.95

Roasted topside of beef £15.95

Butternut squash, cumin & lentil wellington £14.50 (vg)

Add cauliflower cheese £3.50

~All roasts served with a giant Yorkshire pudding, roast potatoes, roasted root vegetable purée, cabbage & gravy~

Sweet Treats

Bread & butter pudding, vanilla ice cream £6.95

Espresso martini affogato £7.50

Sticky toffee pudding, vanilla ice cream & toffee sauce £6.95

Chocolate brownie, vanilla ice cream & chocolate sauce £6.95

Scoop of ice cream £1.50 (per scoop)

Choice of: Vanilla, Chocolate, Strawberry, or Lemon sorbet

Cheese Board

Choice of - Driftwood (goat's), Baron Bigod, Ossau, Manchego, Montgomery, Aged Gouda, Gorgonzola, Cropwell organic stilton £5.50 each

Served with grapes, caramelised red onion chutney, sourdough toast

*Please note that allergens are present in our kitchen.
Should you have any dietary requirements, please do make us aware.*