

No. 36 | Grapes & Flavours

Small plates & Sharing

Olives £4.50
Sourdough bread, butter £5.50
Padron peppers, Maldon sea salt, cumin seeds £6.95
Smoked mackerel pâté, toasted sourdough £8.95
Pork belly bites, sweet chilli sauce £8.95
Halloumi baked with garlic, thyme & lemon, finished with honey & served with sourdough toast £10.50
Burrata served whole with strawberries, strawberry vinegar, rocket, pesto oil, balsamic reduction & a pinch of cracked black pepper £14.50
Mac & cheese bites, mixed leaves & sriracha mayo £7.50
Mozzarella, slow roasted tomatoes & homemade pesto bruschetta with rocket & balsamic reduction £9.50
Charcuterie board: venison salami, chorizo, fennel & garlic salami, speck served with cornichons, sun dried tomatoes, sourdough bread & butter £17.50
Brulée camembert, caramelised red onion chutney, toasted sourdough & focaccia £16.50
Cheese Board: Baron Bigod, Driftwood, Cornish Kern, Spenwood, Montgomery & Cropwell Organic stilton
~served with chutney & sourdough toast~ £16.95

Big Plates

8oz rump steak, cooked to your liking, served with chips & dressed leaves £24.95
~add a sauce? Garlic butter £1.50, Blue cheese sauce £2.50~
Classic chicken Caesar salad, baby gem lettuce, crispy prosciutto, parmesan shavings, sourdough croutons, anchovies & Caesar dressing £16.50
Grilled pork chop served with Mediterranean vegetables, roasted cherry tomatoes, dressed rocket & a black olive tapenade £16.50
Butternut squash, cumin & lentil wellington served with a house salad £14.50

~add chips £4.00~

Sweet Treats

Espresso martini affogato £7.95
Sticky toffee pudding, toffee sauce & vanilla ice cream £6.95
Lemon cheesecake £6.95
Classic Eton Mess £6.95

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