

## BAR & KITCHEN

### WHILE DECIDING

House Marinated Olives |4| (v)  
Guindillas & Chorizo |6| (v\*\*\*)  
Home Made Tortillas & Dips |6.5| (v)

W/ PRE DRINKS | DRINKS | POST DRINKS | NO DRINKS

### APERITIFS

Blood Peach Bellini |7.5|  
Twisted Negroni |9|  
Blackberry & Elderflower Fizz |9|  
Bristol Distilling Company Gin, Elderflower, Apple,  
Blackberry w/ prosecco  
Pink G&T |6|  
Rhubarb & Raspberry Gin, Mint, Fever-tree tonic

WHEN THE MOOD TAKES

### SMALL PLATES & STARTERS

Open Baked Camembert, Black Onion Seed & Mango Chutney, Sesame Dough Balls (v) |9|  
Hand Pulled Chicken & Pea Croquettes |7.5|  
Wild Mushroom, Basil & Mozzarella Bolinho de Arroz, Celeriac Puree (v) |7|  
Lemon-grass & Coriander King Prawn Fishcake, Watercress & Fennel |7|

### LARGE PLATES

Slow Cooked Honey & Bourbon Beef Short Rib  
For One |11.5| To Share |22| For The Table |40|  
Marinated Pork Tenderloin, Carrot Puree, Cumin |15|  
Thai Curry With Jackfruit & Spinach, Flat bread (ve\*) |10.5|  
Fresh Market Fish Tacos, Pickled Red Cabbage, Avocado Salsa, Romesco |13|  
Quinoa & Courgette Cake, Halloumi, Asparagus, Crispy Poached Egg (v) |11.5|  
8oz Beef Burger, Smoked Cheddar, Crispy Bacon |11|

### ACCESSORIES

Hand Cut Chips, Parmesan & Tomato (v) |4.5|  
Tender Stem Broccoli, Smoked Nuts & Basil Oil (v) |6.5|  
Crispy Bacon & Garlic Sautéed Greens |5.5|  
Maple Roasted Chateaufort Carrots, Parsnips & Celeriac (v) |6|

### SWEETS

Box of Syringe-Your-Own Doughnuts, Home Made Sauces |6.5|  
Harbour&Browns Cheesecake |6|  
Tarte Tatin |6.5| ( Ask For Todays Tart Flavour)

MON-FRI 12-2:45 | 6-9:30  
SAT 6-9:30