



FOR THE TABLE

rosemary focaccia, olive oil [vg](#) £3.8 nocellara olives [vg/gf](#) £5.5

BRUNCH UNTIL 3PM

- smashed avocado**, sourdough, £10.5
dill salsa, chilli, coriander, seed dukkah [vg](#)
- English breakfast**; smoked streaky £12.8
Dingley Dell bacon, Old Spot sausage,
St. Ewe egg, BBQ beans, toast
- full & proper breakfast**; £16.8
smoked streaky Dingley Dell bacon,
Old Spot sausage, St. Ewe egg, BBQ
beans, roast tomato & mushroom, toast
- cinnamon french toast**; £15.8
torched peach, mascarpone,
basil, peach maple [v](#)

buttermilk fried chicken,
chipotle hollandaise
- three cheese sandwich**; £11.8
applewood cheddar, scamorza,
mozzarella, braised onions, gherkin,
pepper sauce, crisps, dill, sourdough [v](#)
- roast beef sandwich**; £14.5
dry-aged beef loin, caramelised onions,
Emmental, horseradish mayo,
watercress, radish, sourdough

STARTERS

- whipped paneer**, grilled za'atar pita [v](#) £8
- hot artichoke & parmesan dip**, flame-grilled sourdough [v](#) £9
- tempura broccoli**, sesame glaze [vg](#) £8
- burnt miso aubergine**, garlic labneh, coriander oil, £8
seeds, pomegranate [vg/gf](#)
- soft shell crab tempura**, black garlic ponzu aioli £12
- salt & szechuan pepper squid**, chilli, ginger, garlic, miso mayo £12.8
- Brook Street lamb kofta**, smoked garlic aioli, £12.7
pink pickled onions, pine nuts, grilled pita

BOWLS & SKEWERS

- wild rice & quinoa**; spinach, roast squash, broccoli, £14.2
apple, feta, pomegranate, seeds [v/gf](#)
- courgette fritters**; beet hummus, feta, corn, fresh herbs [v](#) £13.5
- + grilled halloumi, kale pesto [v/gf](#) £6.5
- + Aleppo pepper king prawns [gf](#) £7.8
- + lemon pepper chicken thigh [gf](#) £7.5

PIZZA FROM 12PM

- Margherita**; fior di latte, basil, £13.5
house sugo [v](#)
- Napoli**; fior di latte, anchovies, £14.5
olives, capers, chilli, house sugo
- Vegano**; vegan 'nduja, courgette, £15.5
superstraccia, crispy rocket,
house sugo [vg](#)
- Picante**; fior di latte, pepperoni, £14.8
smoked streaky bacon, jalapeños,
house sugo
- Hot Honey**; fior di latte, pepperoni, £16.8
'nduja, honey, buffalo ricotta,
house sugo
- Truffle**; fior di latte, £17.2
braised mushrooms, white truffle base [v](#)
- dips - £2.5 ea.
[pesto mayo](#) / [paprika aioli](#) / [kimchi dip](#)
- extra toppings - £1.5 ea.
[pepperoni](#) / [bacon](#) / [prosciutto](#) /
[anchovies](#) / [St. Ewe egg](#) / [olives](#) /
[spinach](#) / [mushrooms](#) / [jalapeños](#)

MAINS

- grilled coconut cauliflower**, £17.8
red lentil dhal, spinach, broccoli, herb pita [vg](#)
+ king prawns £6
suggested wine pairing: Viognier Gran Reserva - Indómita
- miso cod**, £23.5
smoked celeriac, pickled girolles, sake-braised leeks
suggested wine pairing: Chardonnay - Indómita
- whole grilled sea bass**, £25.5
pickled cucumber, nuoc cham [gf](#)
+ king prawns £6
suggested wine pairing: Chenin Blanc - Liberty Freetrade
- rum-battered haddock & chips**, £23.8
bean salad, bone broth curry, bacon tartare
suggested wine pairing: Sauvignon Blanc - Holdaway Estate
- bone-in chicken schnitzel**, £21.5
wild mushroom ragout, tarragon crème fraîche
suggested wine pairing: Zweigelt - Funkstille
- double smash burger**; £13.8
2 x 70g smashed beef patties, smoked cheddar,
pink pickled onions, jerk quince mayo, cream bun
+ smoked Dingley Dell bacon £2
+ avocado salsa £2
+ fried St. Ewe egg £2.5
suggested wine pairing: Syrah - Cremele Recas
- dry-aged Longhorn minute sirloin**, £16.8
fried St. Ewe egg, salsa verde [gf](#)
suggested wine pairing: Cabernet Sauvignon - Morandé
- 380g New York strip** [gf](#) £38
East Anglian - aged for 56 days
suggested wine pairing: Côtes-du-Rhône - Ferraton
- New York strip tagliata**, £39.5
rocket, parmesan, herb dressing [gf](#)
suggested wine pairing: Salice Salentino Riserva - Ducale

MONTHLY SET MENU

£28 for three courses

ask to see this month's peak-season menu

SIDES

- braised kale & edamame**, chilli, sesame [vg/gf](#) £6.4
- grilled sweet potato**, horseradish cream [v/gf](#) £6.8
- truffle mac & cheese**, crispy shallots & capers [v](#) £9.5
- chips**, sesame salt [vg](#) £5.8
- mixed leaves**, honey vinaigrette, parmesan [gf](#) £5.5
- avocado salsa** [vg/gf](#) £4.8

ANY ALLERGIES?
SCAN THE QR &
LET US KNOW.



PARTIES & EVENTS

private rooms. exclusive terraces. full venue hire.
for groups of up to 250 guests

100% OF OUR DISCRETIONARY
SERVICE CHARGE GOES TO THE TEAM.
ALWAYS HAS, ALWAYS WILL.

APERITIVO HOUR

5-7pm daily
cocktails, guest beers & wine