



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; £12.8
applewood cheddar, scamorza,
mozzarella, braised onions, gherkin,
pepper sauce, crisps, dill, sourdough [v](#)

roast beef sandwich; £15.5
dry-aged beef loin, caramelised onions,
Emmental, horseradish mayo,
watercress, radish, sourdough

STARTERS

hot artichoke & parmesan dip, flame-grilled sourdough [v](#) £9

aged gouda croquettes, lingonberry [v](#) £10

burnt miso aubergine, garlic labneh, coriander oil, £8
seeds, pomegranate [vg/gf](#)

Scottish scallop, parsnip purée, saffron cream, caviar [gf](#) £10

soft shell crab tempura, black garlic ponzu aioli £12

salt & szechuan pepper squid, chilli, ginger, garlic, miso mayo £13.5

Brook Street lamb kofta, smoked garlic aioli, £12.9
pink pickled onions, pine nuts, grilled pita

BOWLS & SKEWERS

wild rice & quinoa; spinach, roast squash, broccoli, £14.2
apple, feta, pomegranate, seeds [v/gf](#)

puy lentil stew; aubergine, vegan sour cream, urfa chilli [vg/gf](#) £13.8

+ 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 2.0; £15.5
harissa aubergine, roasted peppers,
pomegranate, pine nuts, coriander [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 cauliflower, £17.8
apricot & pine nut pesto, crispy leaves [vg/gf](#)
+ Aleppo pepper king prawns £6
suggested wine pairing: [Viognier Gran Reserva - Indómita](#)

roast hake, £25.5
rainbow chard, brown shrimp butter [gf](#)
suggested wine pairing: [Chardonnay - Cramele Recas](#)

whole grilled sea bass, £27.5
pickled cucumber, nuoc cham [gf](#)
+ Aleppo pepper 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, £22.8
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: [Shiraz - Wild & Wilder](#)

Barbary duck breast, £24.5
smoked celeriac, blackberries [gf](#)
suggested wine pairing: [Pinot Noir - La La Land](#)

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: [Malbec - Manos Negras](#)

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

Charity No. 1152205

ANY ALLERGIES?
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LET US KNOW.



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

APERITIVO HOUR

5-7pm daily
cocktails, guest beers & wine