

SMALL PLATES

Padron peppers 5

Organic popcorn chicken & BBQ sauce 6

Mixed olives 4

Mac & cheese 7

Seasonal soup served with sourdough bread 6

Tomato, basil & Manchego croquettes, Salsa Verde aioli (v) 7

Sesame salt and Aleppo chili Calamari, with aioli 8

Baked Camembert in pizza dough, served with honey truffle dressing, & celery (v) 13.5

Antipasti Board, Fennel Salami, Parma Ham, Capers, Halloumi, Bocconcini, Olives £15.5

Spicy Holy F**k chicken wings, with blue cheese sauce 8

PIZZA

Classic Margherita -*San Marzano tomato & mozzarella (v)* 10

Diavolo - *San Marzano tomato, fennel salami, peppers, chili oil, black olives & mozzarella* 14

Portobello - *mozzarella & Portobello mushroom, truffle oil, blue cheese & peanuts (v)* 13

Double Pepperoni - *San Marzano tomato, mozzarella & salami* 14

Prosciutto Pizza – *San Marzano tomato, mozzarella, rocket, parmesan, prosciutto* 13.5

Vegetarian pizza- *San Marzano tomato, mozzarella, peppers, olives, mushroom, onions* 12

SALAD

Chicken Caesar salad, chicken breast, lettuce, crispy pancetta, anchovies, croutons, parmesan cheese & homemade dressing 14 (Vegan option available)

BIG PLATES

North Atlantic craft ale IPA beer battered fish, chunky chips, tartar sauce & lemon. 15

Plant-Based Burger – Vegan Patty, Bun, Lettuce, Tomato, Gherkin, Onion, Vegan Cheese, Fries £13.5

Grilled chicken shish, served with afghani pilau rice & garlic yogurt 15

Wagyu burger in brioche bun, lettuce, tomato, gherkin, onion, cheese and burger sauce 14.5

Buttermilk Chicken Burger, Brioche Bun, Lettuce, Tomato, Gherkin, Onion, Cheese, Sauce £14.5

Bangers and mash with onion gravy 13

Homemade pie of the day, Puffy pastry served with mashed potato, greens & gravy 16

SIDES

Fries 5

Chunky chips 5

DESSERTS

Apple crumble served with custard 7

Vegan chocolate tart 6

Lemon delight 5.5

ROASTS SERVED EVERY SUNDAY

Please make us aware of any allergies or intolerances you might have. For dine in a 12.5% service charge applies.