

SNACKS

Marinated olives: seasonal herbs, chilli (v, gf) 5

Spiced nuts: cashews, almonds, walnuts, house spice mix (v,gf) **5**

Pork buns: two fluffy buns 9

Chips: rosemary salt, garlic aioli (v. af) 9.5

Edamame: garlic, chili, rock salt (v,gf) 10

Garlic and herb bread: butter, fresh parmesan (v) 10

Arancini: white and parcini mushrooms, truffle mayonnaise, fresh parmesan (v) 12

Scotch egg: truffle mayonnaise 13

Dumplings: duck, pork, prawn, prawn & chive, vegetarian 2.5

PLATES

Tomato salad: bocconcini, basil, olive oil, balsamic glaze (v) 16

Loaded fries: chilli con carne, cheese, sour cream, chives 17

Crispy chicken brioche burger: leaves, cheese, siracha mayonnaise, side of chips 21

Pork belly: green apple, shaved fennel, rocket, roasted chats 22

BOARDS

Baked brie: walnuts, cranberries, honey, rosemary, crackers (v, gfo) 18.5

Cheese: crackers, dried fruit, quince paste, 2,3 or 4 cheeses (v,gfo) 25/34/44

Meat: sopressa, ham, bresaola, hummus, olives, cornichons, toast, small or large (gfo) 25/43

Ploughman: pork pie, ham, Cheddar, Branston pickle, relish, cornichons, sourdough 29