

Small Plates

Ham, Cheese & Leek Croquettes GF	£7
celeriac remoulade, piccalilli	
Broad Bean Falafel GF VG	£7
aubergine chutney, sweet & sour tomatoes	
Smoked Mackerel & Horseradish Pate GF*	£7
sourdough, pickled shallots	
Curried Cauliflower Fritters GF VG	£6
curry mayo	
Halloumi Fries GF	£6
pomegranate molasses, tahini & lemon dressing	
Salt & Pepper Fries GF VG	£3
skin-on with Chinese-inspired seasoning	

Snacks

Mixed Olives GF VG	£3
Marinated Artichokes GF VG	£4
Padron peppers GF VG	£3
Dukka-Spiced Hummus GF VG	£4
Flatbread / GF Corn chips	
Sourdough & Rye Bread GF*	£3
with Rapeseed oil VG	
with Salted butter V	

Boards

Cheese Board GF* V	£15
Three cheeses selected by The Crafty Cheese Man, Rye toasts, piccalilli, spiced tomato chutney, apple	
Charcuterie Board GF*	£16
Salami, Prosciutto & Chorizo, Rye toasts, celeriac remoulade, olives & pickled shallots	
Mezze Platter GF* VG	£15
Broad bean falafel, hummus, buckwheat, artichokes, aubergine chutney, olives, flatbread & padron peppers	
Cheese Nachos GF V	£9
Artichoke, chilli, spinach, rancheros sauce, jalapenos & parmesan	

Mains

Chicken in a Basket GF	£12
corn-crumbed chicken pieces, crispy chicken skin-salted fries, coleslaw	
Buckwheat Tabbouleh Salad GF VG	£8
spinach & green herbs, pomegranate molasses, sweet & sour tomatoes, tahini & lemon dressing ADD: Avocado £2 / Chorizo £2 / Halloumi £2	
Tarka Dhal Pie VG	£8
curried cauliflower, sweet & sour tomatoes, piccalilli	

For After

Chocolate Fudge Brownie GF V	£6
berries, ice cream	
Affogato GF V	£6
vanilla ice cream, espresso, Frangellico/Amaretto	
Espresso Martini	£8
Stolichnaya vodka, Kahlua, vanilla	