


Snacks & Starters

Nocellara olives 4 

Smoked almonds 4 


Baked sourdough, Marmite butter 4 

Charcuterie board, pickles, grilled sourdough 14


Heritage tomatoes, burrata, herb oil 13 

Severn & Wye smoked salmon,
shaved citrus fennel, melba toast 14

Salads

Super seed, quinoa & chicory salad,
apple yoghurt dressing 8 / 14 

Caesar salad, torn garlic croutons, crispy kale & bacon 8 / 14

Asparagus salad, soft egg & herb dressing 9 / 17 

Grilled yellow fin tuna, red cabbage slaw, soya, lime & honey
dressing, toasted sesame 9 / 17



Grills

Halibut steak, grilled peppers, pickled red onions & preserved lemon 32

250g Aged sirloin steak – served with triple cooked chips & chimichurri sauce 34

Aged rump cap brisket burger, caramelised onions, pickles, cheddar, triple cooked chips 18

Turmeric, yoghurt marinated free range chicken breast, baby spinach & shallot salad 20


250g Aged ribeye steak – served with triple cooked chips & chimichurri sauce 37

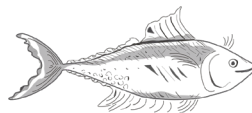


Main Courses

Roast cauliflower steak topped with pecorino & kale, pickled walnut sauce 16 

Pappardelle, braised beef shin ragu, sourdough & herb crumb 20


Vine tomato & spring onion risotto, aged pecorino & black pepper 18 



 Vegetarian |  Vegan

Sides

Triple cooked chips 4 

Tender stem broccoli, sourdough crumb 4 

Buttered new potatoes 4 

Baby gem, salad cream, crispy shallots 4 

Some dishes can be adapted so if you have any dietary requirements or allergies and require assistance in choosing a suitable dish, please let us know. An optional 12.5% service charge will be applied to food and beverage.

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