






Snacks & Starters

- Nocellara olives 4 
- Smoked almonds 4 
- Baked sourdough, Marmite butter 4 
- Charcuterie board, pickles, grilled sourdough 14
- Pea & mint soup, creme fraiche 8 
- Severn & Wye smoked salmon, horseradish
& crisp capers 14
- Smooth chicken liver parfait, fig chutney, warm
brioche 11

Salads

- Grilled orange fennel, quinoa, pomegranate
& mint, tahini glaze 7 
- Caesar salad, anchovies, torn garlic croutons,
crispy kale & bacon 7 / 14
- Conference pear, apple, pickled watermelon &
stilton salad, walnut dressing 8/15 
- Grilled yellow fin tuna, red cabbage slaw, soya,
lime & honey dressing, toasted sesame 9 / 17

Add grilled chicken 5





Grills & Mains

- 250g Aged sirloin steak – served with triple cooked chips 34
- 250g Aged ribeye steak – served with triple cooked chips 37
- Aged rump cap brisket burger, caramelised onions, pickles, cheddar, triple cooked chips 19
- Halloumi burger, crushed avocado, heritage tomatoes, triple cooked chips 15 
- Cheddar glazed cauliflower steak, pickled onions & kale 17 
- Chalk stream trout, celeriac remoulade, shrimp & herb butter 19
- Slow cooked lamb breast, heritage carrots, potato hash 24
- Miso cod, roasted shallots, fricassee of wild mushrooms 24
- Crisp duck leg, orange braised chicory, Puy lentil jus 25
- Saffron & herb risotto, pecorino crisp 22 



Sides

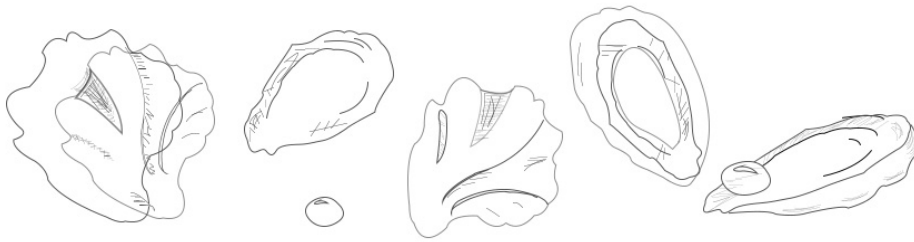
- Triple cooked chips 5 
- Buttered baby potatoes 5 
- Miso glazed hispi cabbage 5 
- Tenderstem broccoli, crispy shallots 5 
- English garden salad 5 

Sauces

- Café de Paris Butter 4
- Peppercorn 4
- Chimichurri 4 

KITCHEN20

Oyster
happy hour
1.50 each



Every Wednesday
12PM-3:30PM 5PM-9.30PM

Bottomless
drinks
25



Every Weekend
12PM-4PM

🌿 Vegetarian | 🌱 Vegan

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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