



STARTERS

SOUP OF THE DAY • 5

warm sourdough, butter

BROAD BEAN & SPEARMINT HUMMUS • 6.5

toasted chickpeas, sorrel, grilled pitta bread

CLASSIC SCOTCH EGG • 6

garlic aioli

SRIRACHA & HONEY GLAZED WINGS • 6

coriander, kimchi

PRAWN & DUNGENESS CRAB COCKTAIL • 7

baby gem, avocado, cucumber, cocktail sauce, sourdough

HARISSA MARINATED HALLOUMI FRIES • 6

coriander, pomegranate, lime yoghurt

SIDES TO SHARE

4 EACH

Skin-on-fries, aged Parmesan, parsley, truffle oil | Sautéed new potatoes, pan fried garlic, shallots, spinach | Green beans, garlic, shallots

DESSERTS

STRAWBERRY ETON MESS

Strawberry compote, meringue, Chantilly cream • 6.5

STICKY TOFFEE PUDDING

butterscotch sauce, vanilla ice cream • 6.5

CAPPUCCINO PANNA COTTA

chocolate truffles, hazelnut biscotti • 7

MAINS

28 DAY DRY-AGED 10oz RIBEYE • 28

*confit garlic tomato, portobello mushroom, skin on fries, choice of sauce
peppercorn | blue cheese | béarnaise*

SWEET POTATO & LENTIL CURRY • 14

spinach, toasted peanut, coconut yoghurt, basmati rice

JAKE'S BEER BATTERED FISH & CHIPS • 15

crushed minted peas, chunky tartare

CLASSIC CAESAR SALAD • 12

*romaine lettuce, croutons, shaved Parmesan, anchovies
add grilled chicken or salmon • 4*

A PROPER DOUBLE CHEESEBURGER • 15

triple cooked chips, American style relish

SPICY BEAN BURGER • 14

*roasted red pepper, baby gem, red onion,
chilli & tomato salsa, skin-on fries*

