

SHARING STYLE SNACKS

A selection of warm breads, English butter V	2.5
Scotch eggs, HP sauce	4
Salt and pepper squid, chilli jam GF	7
Crispy chicken wings, chilli glaze, blue cheese dip	4
Stuffed mini peppers with cream cheese V	4
Wild mushroom and truffle arancini V	6
Tempura courgettes VG	3.5
Mixed olives VG	4

SALADS

Caesar salad	Small/Large 8 / 11
Baby gem lettuce, marinated anchovies, croutons, Parmesan	
Couscous salad VG	8 / 11
Harissa hummus, cucumber, pomegranate, mint	
Add grilled chicken	5
Add grilled halloumi V	4

SANDWICHES

York ham and cheddar cheese toastie	5
Scottish smoked salmon and cream cheese bagel	8
Free-range egg mayonnaise, mustard cress V	5.5

STARTERS

Chilled tomato and red pepper gazpacho VG	5
Heritage tomato, red onion and basil bruschetta V	5.5
Cured meat sharing platter for two Salami, choriza, Parma ham, cornichons, breadsticks	12
Atlantic prawn cocktail, avocado, spring onion, Marie Rose sauce	8
Scottish smoked salmon, capers, shallots, rye toast	8

MAINS

Aged beef burger, baby gem lettuce, red onion, tomato relish, served with fries	10
London Meantime beer-battered haddock, and chips, crushed peas, tartare sauce, lemon	12
Fresh tagliatelle, cherry tomato, black olive, red chilli	10
Chana masala VG Chickpeas, potato, pilau rice, poppadom	10
Roasted corn-fed chicken breast, creamed potato, wild mushroom and soft herbs GF	14

FROM THE GRILL

Our beef is sourced from our trusted suppliers around the West Country and dry aged for a minimum of 28 days

280g rib-eye	26
230g sirloin steak	18
225g flat iron (21 days dry aged)	18
Béarnaise sauce	2
Peppercorn sauce	2

PIZZA

Milano salami and red chilli	10
Buffalo mozzarella, tomato and wild rocket V	9

SIDES TO SHARE

Seasonal greens V	3
Mixed leaf salad VG	3
Mashed potato V	3
Roasted carrots, honey and parsley V	3
Coleslaw V	3
Fries VG	3

DESSERT

Chocolate tart, whipped cream V	6
English raspberry cheesecake V	6
Selection of ice cream and sorbet V	5

GF – Gluten free
V – Vegetarian
VG – Vegan

Please let us know if you have any allergies or dietary requirements.

A discretionary service charge of 12.5% will be added to your bill