

*Eat like an impeccable pig. Oink oink...*

		<b>Starters</b>	
NOCELLARA OLIVES (vg)	4.5	IMPECCABLE CHARCUTERIE PLATTER	10 / 20 <i>cured meat, local cheeses, pickles, artisan bread</i>
SPINACH SOUP <i>wild garlic, roasted cashew nuts</i>	7	6 LOCAL OYSTERS	17 <i>mignonette sauce, samphire, lemon &amp; tabasco</i>
PIGS IN BLANKETS <i>fried brioche, rocket, pork crumble, honey &amp; mustard dressing</i>	7.5	CHARRED PURPLE BROCCOLI & WATERCRESS SALAD (vg)	8 / 14.5 <i>satay sauce, lime, roasted peanuts &amp; coriander</i>
WHIPPED DUCK LIVER PARFAIT <i>curry granola, smoked orange butter shortbread, spiced beetroot chutney, watercress &amp; parsley</i>	9	XO MARINATED TORCHED TUNA	11.5 / 20 <i>marinated tofu, mushroom, radish, snap peas, nasturtium, madras carrots &amp; sesame miso dressing</i>

<b>Mains</b>		<b>Sides</b>	
BROAD BEAN, SALT BAKED BEETROOT & ASPARAGUS RISOTTO (v) <i>Parmesan, black garlic purée &amp; hazelnut dukkha</i>	15	TRUFFLE & PARSLEY FRIES	4.5
BEER BATTERED FISH & CHIPS <i>musby peas, tartar sauce, chip shop sauce &amp; lemon</i>	16	HAND CUT CHIPS	4
		BUTTERED SEASONAL GREENS	3
		MUSTARD & CRISPY ONION MASH	4
		CREAMY MASH	3.5
		PHILLY CHEESESTEAK FRIES <i>roasted peppers, chilli, shallots &amp; soy glaze</i>	5

<b>Grills</b>		<b>Daily Sharing Specials</b>	
8oz FILLET STEAK	32.5	<i>Pre order only Sharing dishes are for a maximum of 2 people</i>	
10oz 30 DAY MATURED RIBEYE STEAK	30	<b>FRIDAY</b>	
GLOUCESTER OLD SPOT PORK CHOP	19.5	HODGSONS FISH & SHELLFISH PIE	28 <i>Gruyère duchess potato, French bean, avocado, heirloom tomato salad</i>
LIME & CHILLI MARINATED MONKFISH	22	<b>SATURDAY</b>	
JUMBO KING PRAWN <i>(approx. 100g)</i>	11.5	PLATEAU DE FRUITS DE MER	60 <i>oysters, crab, lobster or langoustines, beer battered cod, mussels, seared tuna loin, king prawns, marinated monkfish, bread, shallot sauce, tabasco &amp; aioli</i>
10oz HALLS THYME, GARLIC & LEMON MARINATED CHICKEN BREAST	17	<b>SUNDAY</b>	
VEGAN BEETROOT BURGER <i>pretzel bun, sriracha mayo, vegan cheese, crispy onions &amp; tomato</i>	15	ROASTED CÔTE DE BOEUF	20 <i>supp</i>
WAGYU BURGER <i>brioche, impeccable sauce, Montgomery Cheddar, crispy onions &amp; tomato</i>	16.5		

*All served with watercress, slow roast tomato, fries, roasted shallot & a sauce: - béarnaise, peppercorn, garlic butter, Roquefort sauce*

*Upgrade your side of fries to any side - 2.5*

		<b>Desserts</b>	
RHUBARB & MASCARPONE CHEESECAKE <i>apricot cookie crumb, ginger &amp; caramel ice cream</i>	7.5	SELECTION OF LOCAL CHEESES	11.5 <i>truffle honey, bloody Mary chutney, Nocellara olives, quince jelly, biscuits &amp; sourdough</i>
STICKY TOFFEE PUDDING <i>salted caramel sauce, &amp; black treacle ice cream</i>	7.5	CAFÉ GOURMAND	12 <i>Tea or Coffee &amp; trio of miniature desserts Sticky toffee pudding - Rhubarb &amp; mascarpone cheesecake - Vanilla bean ice cream, roasted hazelnuts, salted caramel, chantilly &amp; chocolate sundae</i>
CHOCOLATE DELICE <i>Griottines cherries, hazelnut &amp; tonka bean ice cream</i>	8		
SELECTION OF ICE CREAM & SORBETS	6.5		

For advice on food allergies and intolerances, please speak to a member of our team who will be able to assist. All prices are inclusive of VAT.



## *House Selection & Wines by the Glass*

*Full wine list available upon request*

SPARKLING		125ml	Bottle
Prosecco DOC Corte delle Calli Extra Dry, Veneto, Italy N.V.		5.20	29
Viticoltori Acquesi Rosé Brut, Piedmont, Italy N.V.		5.60	31
Taittinger, Prestige Brut, Reims, France N.V.		11.90	58
Taittinger, Prestige Rosé, Reims, France N.V.			68
WHITE WINES	175ml	500ml Carafe	Bottle
Candidato Bianco, Viura, Vino de la Tierra de Castilla, Spain 2019	4.90	13.70	21
Montalto Pinot Grigio, Sicily, Italy 2018	5.90	16.40	25
Allegory Sauvignon Blanc Semillon, Australia 2017	6.80	19	30
Accadia Consono Verdicchio, Italy 2016	6.70	18.40	28
RED WINES	175ml	500ml Carafe	Bottle
Candidato Tinto, Tempranillo, Vino de la Tierra de Castilla, Spain 2019	4.90	13.70	21
Regaleali Nero D'Avola, Sicilia IGT, Italy 2017	7.80	21.40	33
Cote-Du-Rhone Mazets De Saint Victor, France 2018	6.70	18.40	28
Baldrick Shiraz Vondeling Paardeberg, South Africa 2017	6.70	18.40	28
ROSÉ WINES	175ml	500ml Carafe	Bottle
Nina Zinfandel Blush, Puglia, Italy 2018	5.70	15.70	24
Rosé Domaine Coste, Vin de Pays des Côtes de Thonges, France 2018	6.80	18.60	28

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