

MAINS AVAILABLE FROM MIDDAY

William & Florence smashed beef burger 2 x 4oz Smashed beef patties, Monterey Jack cheese, shredded lettuce, gherkin, chorizo jam and chipotle aioli in a toasted brioche roll served with fries and coleslaw (GFA)	£17
Moving Mountains vegan burger MM burger topped with vegan Smoked Applewood, chipotle aioli, shredded lettuce, tomato and gherkins in a toasted brioche roll served with fries and coleslaw (VG)	£14.50
Buttermilk chicken burger Buttermilk chicken burger dredged in cornflakes, chipotle aioli, shredded lettuce and gherkins in a toasted brioche roll served with fries and coleslaw (GFA)	£16.50
Beer battered fish with hand-cut chips , minted mushy peas, tartare sauce, lemon (GFA)	£17
Slow roasted shredded lamb leg , toasted pitta, giant cous-cous salad, tzatziki, crumbled feta	£18.50
Marinated and blistered aubergine, pitta, cous-cous salad , vegan yogurt dressing, vegan feta (VG)	£17
Hake, samphire, capers , white wine sauce, served with parsley Parmentier potatoes (GF)	£19
Char-grilled 8oz bavette steak topped with Chimichurri, served with slow roasted tomato, truffle hand cut chips, and a dressed mixed leaf salad (GF)	£19.50
Chicken Caesar salad - grilled chicken, Gem lettuce, anchovies, Parmesan shavings, capers, garlic croutons, Caesar dressing (GFA)	£16

SIDES AVAILABLE FROM MIDDAY

Toasted focaccia, olive oil, Balsamic vinegar, Harlequin olives (VG)(GFA)	£6
Beer battered onion rings (VG GFA)	£4.50
Skin on fries (VG GF)	£4.50
Sweet potato fries (VG GF)	£4.50
Truffle hand-cut chips (VG GF)	£5
Garlic bread (V GFA VGA)	£5
Mixed leaf salad, cherry tomato, red onion, house dressing (VG GF)	£4.50
Coleslaw with fresh chives (VG GF)	£4.50

SMALL PLATES AVAILABLE MONDAY TO SATURDAY FROM MIDDAY

Onion, chilli, ginger and coriander pakora served with raita and mango chutney (V GF VGA)	£6.50
Giant cous-cous, tomato, red onion, cucumber and mint salad with preserved lemon vinaigrette (VG)	£5.50
Gambas Pil-Pil - prawns cooked in a chilli, onion, garlic, smoked paprika sauce served with toasted focaccia (GFA)	£9
Buttermilk fried chicken - dredged in cornflakes with chipotle aioli	£8
Tempura spring onions with chipotle aioli (V VGA)	£6.50
Smoked trout pâté , pickled cucumber, toasted focaccia (GFA)	£7.50
Padron Peppers - chargrilled Padron peppers topped with flaky salt and confit garlic oil (VG)	£6.50
Whipped Goats Cheese - honey, toasted flaked almonds, thyme, toasted focaccia (V GFA)	£7

SHARING BOARDS AVAILABLE FROM MIDDAY

All grazing boards are available with gluten free bread (GFO). Some also require substitutions.

Vegan board - Onion pakoras, falafel, sun dried tomatoes, harlequin olives, baba ganoush, yoghurt dressing, dressed mixed leaf salad, toasted focaccia (VG GFA)	£18.50
Cheese board - Cheddar, Brie, blue cheese, Harlequin olives, fig chutney, grapes, celery sticks, cornichons, dressed mixed leaf salad, toasted focaccia (V GFA)*	£20
Charcuterie board - Serrano ham, salami, duck liver pate, chorizo jam, Harlequin olives, cornichons, baba ganoush, dressed mixed leaf salad, toasted focaccia (GFA)	£20
Mixed board - Cheddar, Brie, blue, Serrano ham, salami, chorizo jam, Harlequin olives, cornichons, fig chutney, grapes, dressed mixed leaf salad, toasted focaccia (GFA)*	£24
Fish Platter - Fish goujons, scampi, smoked trout pate, smoked salmon, pickled cucumber, capers, tartare sauce, dressed mixed leaf salad, toasted focaccia	£22
Cheese fondue - Cheese fondue, salami, Serrano ham, cornichons, garlic new potatoes, toasted focaccia	£20

DESSERTS AVAILABLE FROM MIDDAY

Caramelised poached peaches , mixed nut and seed granola, vanilla yogurt (VG GF)	£7.50
Pistachio Basque cheesecake served with raspberry sorbet (GF V)	£7
Cereal milk panna cotta , ginger poached rhubarb, mixed nut and seed granola, rhubarb syrup (GF V)	£7
Flourless dark chocolate and orange cake , clotted cream ice cream, fresh raspberry (GF V)	£7.50
Chocolate brownie served with Dulce de Leche, vanilla ice cream (GF V)	£6.50
Chocolate Fondue with marshmallows, raspberries, brownie pieces, Belgian waffle pieces (V GFA)	£18.50
Trio of cheeses - Cheddar, Brie, blue, celery, grapes, fig chutney, assorted crackers	£12.50

TARTINES AVAILABLE MONDAY TO SATURDAY 12-5PM

on toasted sourdough with a dressed mixed leaf salad

Whipped goat's cheese, peach slices and Serrano ham (GFA)	£11
Baba Ganoush, vegan feta, rocket, Dukkah (VG GFA)	£10
Smoked trout, dill, capers, cream cheese and lemon (GFA)	£11.50
Chorizo jam, guacamole, lime, coriander and spring onion (GFA)	£10
Sun-dried tomato, basil pesto and crumbled vegan feta (VG GFA)	£9.50

BRUNCH AVAILABLE DAILY 10AM - MIDDAY

Full English - fried eggs, streaky bacon rashers, sausage, slow-roasted tomato, button mushrooms, black pudding, hash brown, baked beans, toasted sourdough (GFA)	£12.50
Vegan English - veggie sausages, falafel, slow-roasted tomato, button mushrooms, guacamole, baked beans, toasted sourdough, vegan butter (VG GFA)	£11.50
Fisherman's eggs - anchovies, tomato, onions, garlic, capers, lemon, and parsley baked with eggs on top and served with sourdough toast (GFA)	£9
Eggs Florentine - poached eggs, wilted spinach, toasted muffin, smoked paprika Hollandaise sauce (GFA V)	£9
Eggs Royale - poached eggs, smoked salmon, toasted muffin, smoked paprika Hollandaise (GFA)	£11.50
Pork belly Benedict - poached eggs, crispy pork belly slices, toasted muffin, smoked paprika Hollandaise (GFA)	£11
French toast - thick-cut Brioche French toast, maple syrup, berry compôte, clotted cream (V) Add streaky bacon rashers £1.50	£10.50
Granola - mixed seed and nut granola, vegan vanilla yoghurt, berry compôte (VG GF)	£7.50
Bubble and Squeak with crispy pork belly slices, Monterey Jack cheese, fried egg, chive aioli, crispy onions (GF)	£11
Pancakes Choose toppings from below	£9
<ul style="list-style-type: none"> • Streaky bacon and maple syrup • Vegan yoghurt and strawberries (VG) • Biscoff (V) 	

SUNDAY ROASTS AVAILABLE SUNDAYS 12:30-8PM

Beef rump , thyme and rosemary roast potatoes, cauliflower & broccoli cheese, red cabbage seasonal vegetables, Yorkshire pudding & homemade red wine gravy (GFO)	£18
Pork loin , thyme and rosemary roast potatoes, cauliflower & broccoli cheese, red cabbage seasonal vegetables, Yorkshire pudding & homemade red wine gravy (GFO)	£16
Chicken supreme , thyme and rosemary roast potatoes, cauliflower & broccoli cheese, red cabbage, seasonal vegetables, Yorkshire pudding & homemade red wine gravy	£16
Roasted Mediterranean vegetable polenta loaf , served with thyme and rosemary roast potatoes, cauliflower & broccoli cheese, red cabbage, seasonal vegetables, Yorkshire pudding & homemade red wine gravy (V, VGO, GFO) <i>Please let your server know if you'd like to make this vegan</i>	£15

COFFEE AND TEA

Americano	£2.50
Cappuccino/Latte/Flat white	£3
Espresso/Double espresso	£2.20/2.70
Hot Chocolate	£3
Mocha	£3
Pot of Tea Reg/Large	£2.30/4
Iced coffee	£3.50
Chai latte	£3.50

Decaf and non-dairy alternatives available

V	Vegetarian
VG	Vegan
GF	Gluten free
VA	Vegetarian Adaptable
VGA	Vegan Adaptable
GFA	Gluten Free Adaptable

We separate ingredients, clean down work areas & equipment however the presence of allergenic ingredients means we cannot guarantee our food or drink are free from these ingredients.

Please let our staff know if you have any allergies before you place an order. One of our management team will be happy to help should you have any questions.

