

For The Table

Marinated Olives V, Vg, GF, DF £4.50

Freshly Baked Bread V, Vg, GFo £4.50
with olive oil & balsamic vinegar

Small Plates

Freshly Made Soup V, Gfo £8.00
Served with crusty bread

Smoked Mackerel Pate GF £8.00
Pickled cucumber and sourdough toast

Brazilian Chicken Croquette £8.50
Available as a main with fries £16.50

Golden chicken croquettes with slow-confit garlic mayo, crunchy chicken skin shards, and a bitter leaf endive salad.

Hoi Sin Crispy Shredded Duck Salad £9.00
Available as a main with fries £18.00

Cherry tomatoes, cucumber, spring onion, carrots, radish, and toasted peanuts in a sticky hoi sin dressing.

Rustic Caprese Salad V £8.50

Heritage tomatoes layered with basil oil, capers, olives, and sun-dried tomato focaccia croutons

Mains

Crispy Confit Belly of Pork £23

Slow-cooked pork belly finished crisp, roasted cauliflower, cavolo nero, parsnip purée, cauliflower garam masala, and fried shallots

Grilled Swordfish Steak £23

Chargrilled swordfish steak paired with classic caponata and curly kale.

Beer-Battered Haddock GF, DF £19

Koffman skin on fries, homemade tartar sauce & minted pea puree

Creamy Quattro Formaggio Gnocchi V £17.50
Crispy onion, homemade garlic bread

Sausage & Mash DFo £19

Vegetarian option £17

Caramelised onion gravy, seasonal greens, crispy onions

Paillard Grilled Chicken £22.00

Coconut and cardamom sticky jasmine rice, Pak Choi, Pad Thai Sauce

Please advise the team of any food allergies.

From the Grill

Flat Iron Steak £24

Chef recommends serving medium rare

8oz Rib-eye Steak £27

Hunters Burger Vgo £17

Vegetarian or Vegan option £15

mature cheddar, baby gem, beef tomato homemade burger relish, onion rings & Koffman skin on fries

Add an extra beef patty for £5 / Add bacon for £2 / Add fried egg for £2 / Add stilton cheese for £2.50

Our steaks come with:

Green peppercorn sauce
Grilled mushroom & tomato
Koffman skin on fries

Side Dishes

Koffman skin on fries V, Vg £5.50

Buttered panache of vegetables V £5.50

Padron Peppers V £6

Homemade onion rings with Sriracha mayo Vg, DF £5.50

Mix salad with house dressing V, Vg, DF £5.50

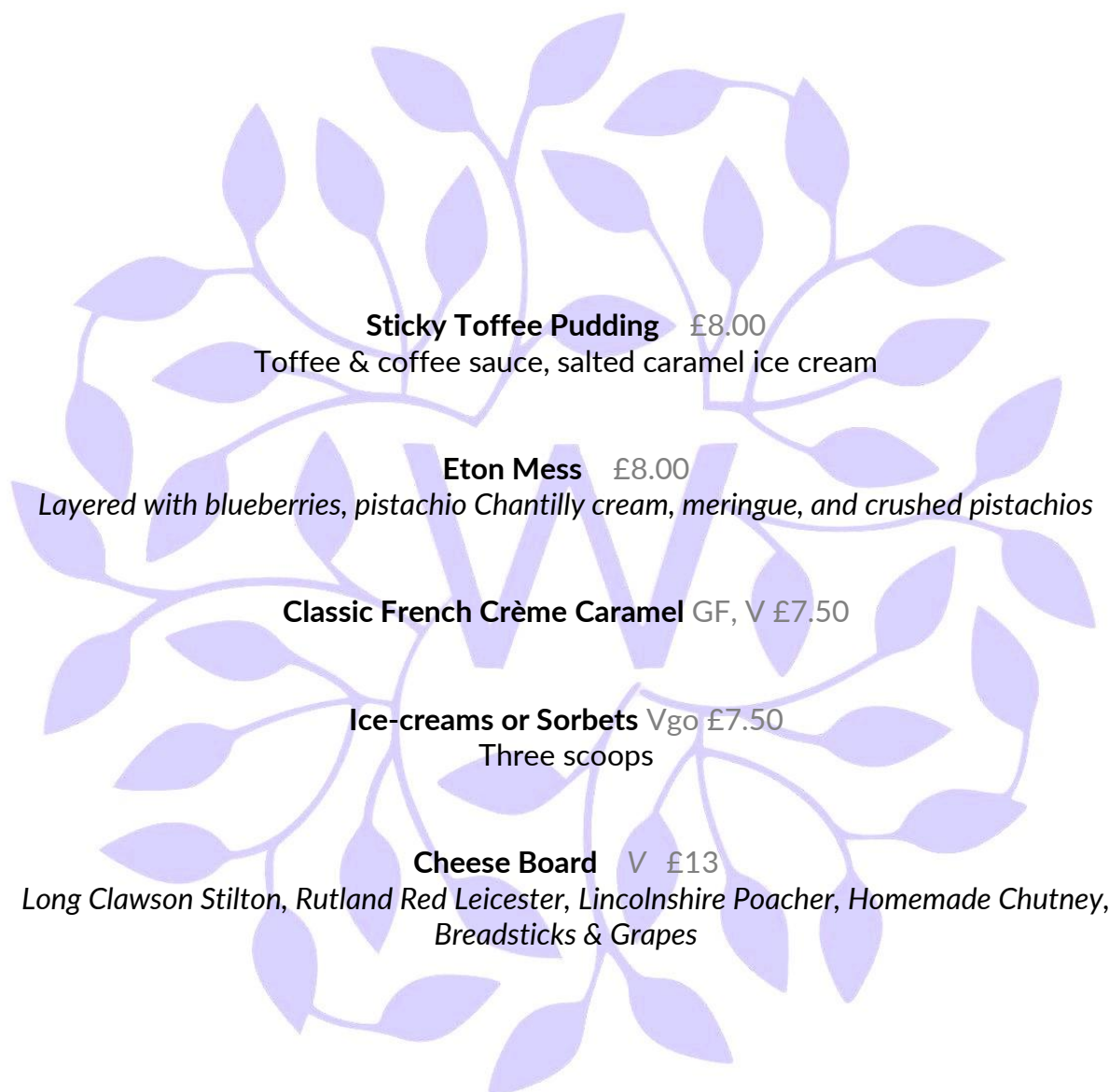
V: Vegetarian
Vg: Vegan
Gf: Gluten free
Df: Dairy free
Gfo: Gluten free option
Vgo: Vegan option

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A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

28/01/2026

Desserts



Sticky Toffee Pudding £8.00

Toffee & coffee sauce, salted caramel ice cream

Eton Mess £8.00

Layered with blueberries, pistachio Chantilly cream, meringue, and crushed pistachios

Classic French Crème Caramel GF, V £7.50

Ice-creams or Sorbets Vgo £7.50

Three scoops

Cheese Board V £13

Long Clawson Stilton, Rutland Red Leicester, Lincolnshire Poacher, Homemade Chutney, Breadsticks & Grapes

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