

PLATES AND BOWLS

Evening Menu

Buffalo mozzarella, grilled artichoke, sourdough sumac dressing	11
Shakshuka, peppers, tomatoes & chilli, toasted sourdough, poached egg	12
Aubergine Parmigiana, goat cheese, mix leaves salad	12
Smoked Duck breast, green beans, puy lentil, poached egg	16
Goats Cheese & Leek tart, new potatoes & salad	12
Chicken breast, mushroom and spinach pie, chips and salad	12.5
Plant based soup, sourdough	8.5
Plant based soup, sourdough, cheddar OR vegan alternative	10.5

Sides

Chips	5
Leaf salad	3
Sourdough toast	3

All freshly made in our kitchen. If you have any food allergies or intolerances, let us know so we can help you choose. Unfortunately, as allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from the particular allergen.

White wine	175^{ml}	250^{ml}	bottle
Cave de l'Ormarine, Duc de Morny, Picpoul de Pinet, Languedoc, France, 2022	8	10.5	27
Novas Gran Reserva Sauvignon Blanc, (Organic), Casablanca, Chile, 2021	8.5	11.5	30
La Battistina Gavi, Piemonte, Italy, 2022	9.5	13	36
Rose			
Maison Boutinot Cuvee Edalisse, Cotes de Provence, France, 2022	9.5	13	36
Red wine			
Peacock Wild Ferment Merlot, Stellenbosch, South Africa, 2022	8	10.5	27
La Ruchette Doree, Cotes du Rhone Villages Rouge, France, 2020	8.5	11.5	30
Nieto Malbec, Mendoza, Argentina, 2022	9.5	13	36
Sparkling wine		200^{ml}	
Le Dolci Colline Prosecco Spumante Brut, Italy		12.5	
Fontessa Prosecco Spumante, Veneto, Italy			32
Champagne Gremillett Selection Brut, France			49.5
Beers and lagers			
Peroni Nastro Azzurro 330 ^{ml} 5.1% abv			6.5
Belleville Brewery – London Steam Lager 330 ^{ml} 4.5% abv			6.5
Belleville Brewery – Commonside Pale Ale 330 ^{ml} 5% abv			6.5

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Hot drinks

Organic Extract Coffee

Latte, Flat white, Cappuccino	3.95	Cortado	3.6
Americano	3.6	Non dairy milk	0.5
Single espresso	3.25	Syrups	0.5
Double espresso	3.6		

Canton tea – per pot

3.95

English breakfast	Jade green tips
Decaf English breakfast	Red berry & hibiscus
Earl Grey	Ginger soothe
Triple mint	Darjeeling

House hot chocolate

Hot chocolate (72% cocoa beans)	3.8
Hot chocolate with mini marshmallows and whipped cream	4.2

Cold drinks

Remedy Kombucha ginger & lemon	4.25	Wobblegate apple juice	4.25
Remedy Kombucha raspberry	4.25	Sparkling elderflower	4.25
Nix & Kix blood orange & turmeric	4.25	Sparkling elderflower & pomegranate	4.25
Nix & Kix mango & ginger	4.25	Fentiman's ginger beer	4.25
San Pellegrino: Blood orange / Limonata / Grapefruit	3.5	Coke / Diet Coke	2.5
Still or sparkling mineral water (small)	2.95	Still or sparkling mineral water (large)	4.5

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