

| COCKTAILS               |       |
|-------------------------|-------|
| Espresso Martini        | 11.50 |
| Amaretto Sour           | 10.50 |
| Dry Negroni             | 10.50 |
| Roebuck Spicy Margarita | 11.50 |
| Old Fashioned           | 10.50 |
| Bloody Mary             | 9.50  |



| NON-ALCOHOLIC       |      |
|---------------------|------|
| Gipsy Hill Hepcaf   | 4.90 |
| Reef Lager          | 4.90 |
| Pine Trail Pale Ale | 4.90 |
| Botivo & Tonic      | 7.20 |
| Virgin Mary         | 5.00 |

### **Starters**

|                                                                       |      |
|-----------------------------------------------------------------------|------|
| Green Olives (vg, gf)                                                 | 5.00 |
| Beetroot Hummus, Sour Cream & Crushed Hazelnut Dip, Crudités (vg, gf) | 7.00 |
| Padron Peppers, Aioli (vg)                                            | 7.00 |
| Vegan Sausage Roll (vg)                                               | 5.00 |
| Atlantic Salt Cod Croquettes, Sauce Gribiche                          | 7.00 |
| Black Pudding Croquettes, BBQ Sauce                                   | 7.00 |
| Scotch Egg                                                            | 6.00 |
| Sausage Roll                                                          | 6.00 |

### **Small Plates**

|                                                                       |       |
|-----------------------------------------------------------------------|-------|
| Burrata & Heritage Tomato Salad (v, gf) (Add: Toasted Sourdough 2.00) | 11.50 |
| Wild British Mushrooms on Toast, Garlic & Herbs (vg)                  | 8.50  |
| Steamed Pulled Pork Bao Bun & Sriracha Mayo                           | 10.00 |
| Chicken Schnitzel, Pickled Cucumber & Fennel Salad, Fig & Plum Sauce  | 9.50  |
| Lamb Merguez, Roasted Peppers & Rocket, Cucumber Yoghurt              | 11.00 |

### **Mains**

|                                                                                           |               |
|-------------------------------------------------------------------------------------------|---------------|
| Roasted Butternut Squash, Tenderstem Broccoli & Pearl Barley Salad (vg)                   | 15.00         |
| Symplicity Vegan Burger, Chips (vg)                                                       | 16.00         |
| Atlantic Cod & Prawn Fish Pie, Purple Sprouting Broccoli                                  | 17.00         |
| Beer Battered Atlantic MSC Cod, Chips, Mushy Peas & Tartare Sauce (Small / Large)         | 13.00 / 18.00 |
| Duck & Waffle, Crispy Leg Confit, Fried Egg & Maple Syrup                                 | 22.00         |
| Gloucester Old Spot Pork Chop, New Potato Salad & Roasted Peppers (gf) (30 Min Wait Time) | 18.50         |
| 28 Day Aged Kent Cheeseburger, Onion & Mustard Relish, Chips                              | 16.00         |
| Add: Extra Cheese, Bacon, Or Wally                                                        | 2.00          |

### **Sides**

|                                         |      |
|-----------------------------------------|------|
| Green Salad, Tarragon Dressing (vg, gf) | 5.00 |
| Seasonal Veg (vg, gf)                   | 5.00 |
| Mac & Cheese (v)                        | 8.00 |
| Chips (vg)                              | 5.50 |
| Toasted Sourdough Bread (v)             | 2.00 |

### **Desserts**

|                                                      |      |
|------------------------------------------------------|------|
| Brownie, White Choc Crumble, Vanilla Ice Cream (v)   | 7.00 |
| Chocolate fondant & Chantilly cream (v)              | 7.50 |
| Caramelized Banana, Waffle & Chantilly Cream (v)     | 7.50 |
| Apple & Rhubarb Crumble, Custard (contains nuts) (v) | 7.00 |
| Ginger & Date Molasses Sponge Cake, Custard (v)      | 7.00 |
| Vanilla/Clotted Cream Ice Cream Scoop (v)            | 3.00 |
| Sweet Lemon Sorbet Scoop (vg)                        | 3.00 |

(vg=vegan, v=vegetarian, gf=gluten free, gf\*=gluten free option available)

As we cook all out food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.

**We are proud members of the Sustainable Restaurant Association**