



ALL DAY MENU

From 12pm

NIBBLES

Green Chalkidiki olives (vg) (gf) 4

Purple Kalamata olives (vg) (gf) 4

Salted & roasted almonds (vg) (gf) 4

Chips & dips: béarnaise,
mayo & ketchup (v) (gfo) 4.5

SMALL PLATES

Three small plates 18

Cheese & Ham croquettes, aioli 7

Roasted aubergine with cumin yoghurt,
crispy shallots & flatbread (v) 7

Cashew nut labneh, chargrilled
courgettes, basil, pistachio dukkha
and flat bread (gfo) (n) 7

Handmade soya mince samosas,
coriander & avocado salsa (vg) 7

Handmade spring rolls,
sweet chilli sauce (v) 7

(v) vegetarian | (vg) vegan | (gf) gluten free | (gfo) gluten free option | (n) nuts

Please speak to your server for allergen or dietary information.
Discretionary 12.5% service charge will be added to your bill

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CLUB WINES

125ml 4.60 / 175ml 6.50 / Bottle 25

Leduc Viognier, I GP Pays d'Oc, 2020 | France

Shiraz, Cable Crossing, 2019 | South Africa

COLD PRESSED FRUIT JUICES

Orange | Apple | Pink Grapefruit | Carrot £3.75

Add a shot of fresh Ginger £1.50

BAPS & BUNS

Handmade dry-aged chuck steak burger with cheddar cheese, pickles, tomato, gem, mayo & house chip 15

The Dirty Dog, rare breed bratwurst, Frankie's, jalapeno, Swiss cheese, chips 14.5

Buttermilk chicken bap, pineapple kimchi & gochujang mayo 14

SALADS

Panko sesame fried soft shell crab, mango & cabbage slaw, mint, chilli & lime dressing 12

Chargrilled chicken Caesar, gem wedges, ciabatta croutons, parmesan (gfo) 10

Raw, courgette, chicory, carrot, avocado, edamame & pomegranate, lemon dressing (vg) (gf) 10

SANDWICHES

Smoked salmon & cream cheese bagel 9

Steak sandwich on ciabatta, caramelised onions & mustard mayo 11

Hummus, spinach & chipotle wrap (vg) 8.5

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