



## STARTERS

Artisan bread - 5.5

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|--|---|
| Classic Caesar salad, croûtons, Parmesan, anchovies 9<br><i>+ avocado - 2.5 / + chicken - 3.25 / + prawns - 3.75</i> | Plate of smoked salmon 12<br><i>sour cream, granary, lemon</i>  |
| Crispy duck & watermelon salad 9.75<br><i>chilli cashews</i>   | Shaved fennel salad* 9<br><i>chicory, pecorino, bitter orange</i>                                       |
| Beetroot, mint & creamed feta salad* 9.75<br><i>granary melba</i>  | Creamed sweetcorn soup, crab, tarragon 8.75<br><i>available crustacean free*</i>                        |
| Mr Allen's steak tartare 11.5<br><i>main course - 17.25</i>  | Yellow fin tuna poke, huli-huli 11.75<br><i>blackened corn tortillas, crushed avocado, sweet pepper</i> |

## MAINS

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|--|---|
| 'Joe's style' slow braised smoked baby back ribs 19.75<br><i>salt lick raw slaw</i>                        | Roasted vegetable Casarecci* 14/19<br><i>torn spinach, formaggi sauce</i>               |
| Roasted cod fillet 23.5<br><i>chorizo, braised coco beans, scorched tomato</i>                             | Baked Asian spiced salmon 19<br><i>gai lan, enoki, wild ginger, Dashi broth</i>         |
| 'A's chilli dog 17.5<br><i>brioche bun, chilli, crispy onion, thin cut chips</i>                           | 'Big Apple' hot dog** 17.5<br><i>brioche bun, chilli, crispy onions, thin cut chips</i> |
| Brick flattened chicken, black eyed pea salsa 18.5<br><i>corn fritters, chicken gravy, plantain crisps</i> | Grilled 3 minute steak 21<br><i>watercress, peppercorn sauce, goose fat potatoes</i>    |
| Green risotto* 14/19<br><i>seasonal greens, pea shoots, Parmesan</i>                                       | Porterhouse steak 42<br><i>mustard tomatoes, watercress, chips</i>                      |

### SET MENU 2 COURSES 20 // 3 COURSES 25

Sweetcorn soup **or** Beetroot salad // Chicken minute steak **or** Green risotto // Lemon tart **or** Fresh fruit

## SALADS

- Shaved minted courgette, pecorino\* 6 / 12
- Superfood - pulses, seeds, vegetables\*\* 7.5 / 15
- Mixed tomato, aged vinegar, basil & seeds\*\* 7.5
- Green\*\* // Mixed\*\* 5.75

## VEGETABLES

- Crusted cheesy cauliflower\* 6
- French beans, bacon, burnt onion butter 6
- Roasted bunch carrots, sesame & honey\* 6
- Steamed broccoli, olive oil & rock salt\*\* 6
- YES we have potatoes! 5

## DESSERTS

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|--|---|
| Fat apple pie, Bakewell ice cream* 8.75            | New York cheesecake* 9.5                            |
| Stone & peeled fresh fruit salad, lemon sorbet** 9 | Pumpkin crème brûlée* 9                             |
| Crusted lemony lemon tart * 8.75                   | British Isles cheeses, fig chutney, crackers* 12.75 |

\* Vegetarian \*\* Plant-based

**Allergies & intolerances:** please ask a member of staff about the composition of your meal.

A discretionary 12.5% gratuity will be added to your bill