



FOR THE TABLE

perfect for while you are waiting or deciding

Asian Marinated Olives (Vg)
(4.25)- Gluten Free

Chilli, lemongrass & coriander marinated puglia olives

Artisan Bread Board
(6.25)
(Gluten Free Optionally available)

Ciabatta, Focaccia, Olive Bread, Olive Oil, Balsamic Glaze

Hummus (Vg)
(6.95) - (Gluten Free Optionally available)

Moroccan hummus espuma, crispy chickpeas, onions & spiced tomato with breadsticks

Okra Fries (Vg)
(5.95) - Gluten Free

Tossed In Chef's Mum's Spices, Harissa Dip

Magic Nuts (Vg)
(5.95)- Gluten Free

Smoked almond, salted cashew, caramelized walnut

Small Plates (Starters)

Lamb Kofta Bao Buns
(11.95)

Mediterranean lamb kebab I cabbage kimchi & crispy onion I tahini yogurt dressing

Chicken Satay
(9.95)- Gluten Free

Horseradish chicken I bell peppers I onion I horseradish sauce

Salt & Pepper Calamari
(9.25)

Breaded Sicilian Fried Squid I Meyer Lemon I Citrus Aioli Leaves

Thai Cauliflower Wings (Vg)
(7.95)- Gluten Free

Thai curry infused I crispy cauliflower wings I sweet chilli sauce

Crab Cakes
(10.95)

Tender crabmeat marinated in Thai red curry I Kaffir Lime & coriander I Spicy remoulade

Madras Chicken
(10.95) - Gluten Free

Orange aioli marinated spiced chicken I guacamole I mango chutney I quail eggs

Coconut Panko Prawns
(9.45)

Crispy Prawns I Shredded coconut I Japanese breadcrumbs I Kimchi mayo dip

Bursty Burrata (Vg)
(9.75)- Gluten Free

Citrus segments I Basil Pesto I Sundried tomato dust I Rocket Leafs

**Starter Sharing Platter
(for two)**
(26.95)

Artisanal Breads I Panko Prawns I Marinated Olives I Crab Cakes I Chicken Satay

**Vegetarian Platter
(for two)**
(21.95)

Artisanal Breads I Hummus I Marinated Olives I Okra Fries I Cauliflower Wings

MEAT MAINS

Butter Chicken Poussin
(22.95)

Experience a refined twist on a classic tender spatchcock poussin, marinated in aromatic spices with velvety butter sauce, this exquisite poultry is paired with a Mediterranean-inspired couscous

Orange Duck
(22.95)- Gluten Free

Crispy duck breast paired with poached pears, truffle mash potato, crispy leeks and slow-cooked overing a Smokey orange-infused sauce, Finished with a hint of orange dust

Malt Braised Beef Feather Blade
(21.95)

Savour our melt-in-your-mouth beef, slow-cooked in barley malt and served with crispy potato terrine, wilted black cabbage and creamy Dianne sauce

Katsu Chicken Curry
(19.95)

Crisp golden fried chicken breasts with fragrant Japanese curry atop, rich with umami depth, velvety texture, and aromatic warmth, enoki pickled mushroom and served over fluffy rice.

Beef Short Rib
(23.95)- Gluten Free

Savor tender slow-cooked ribs with rich teriyaki glaze, velvety maple-infused pumpkin purée, cinnamon-smoked mushrooms, and glazed heirloom carrots—crafted to delight the discerning palate.

Signature Beef Smash Burger
(17.95)

Two house-made patties nestled in a brioche bun along, dijonnaise, baby gem, grilled cheddar cheese, crispy onion rings,. Served with a side of skin on chips

Spring Chicken Salad
(16.50)- Gluten Free

Warm salad of roasted root vegetables with Arugula, Crumbled feta, Maple roasted pumpkin seeds thyme honey immersion with grilled chicken breast

Robata Rib Eye Steak*
(33.95)- Gluten Free

Grass fed 30 day Himalayan salt dry aged 8 oz Ribeye. Prime cut of Beef perfectly marbled. Served with Smoked bone marrow butter

Robata 8oz Sirloin Steak*
(28.95)- Gluten Free

8oz sirloin steak, Himalayan salt dry aged prime cut of beef, perfectly marbled. Served with Smoked bone marrow butter

SEAFOOD MAINS

Coconut & Tamarind Monkfish
(23.95) - Gluten Free

Experience slow-cooked green lentils with balsamic vinegar, baby spinach, tamarind-coconut sauce, and chef mom's spiced red lentil tuile.

Mediterranean Emperor Prawns
(23.95)

Pan seared emperor prawns rest on a saffron-infused bulgur pilaf with sundried tomato, bell peppers, finished with micro greens and citrus zest, this dish harmonizes richness freshness and elegance served with lemon butter thyme sauce

Seabass & Tomato Pesto Linguine
(21.95)

A classic version of pesto linguine with garlic and chilli topped with cherry tomatoes tossed and finished with a fillet of pan seared Mediterranean herb favoured seabass

Teriyaki Salmon & Pak Choi
(22.95)

Tender fillet of salmon, elegantly layered over noodles and pakchoi in a teriyaki and oyster broth. Gently spiced for flavour.

Seabass Spring Salad
(17.95)- Gluten Free

Warm salad of roasted root vegetables with Arugula, Crumbled feta, Maple roasted pumpkin seeds thyme honey immersion with grilled seabass

Signature Fish & Chips
(17.95) - Gluten Free

Ale battered North Sea cod. Pomme Frites, bergamot mushy peas and kaffir lime and tartar sauce

VEGAN & VEGETARIAN MAINS

Vegan Ribs (Vg)
(23.95) - Gluten Free

Our vegan "ribs" is served with truffle mash and broccolini alongside a rich peppercorn sauce. This satisfying plant-based entree delivers robust flavor and texture in every bite.

Roasted Vegetable Harissa Gnocchi (Vg)
(17.95)

An Italian and middle eastern fusion of flavours with roasted vegetables, harissa, coriander and pesto with crispy gnocchi.

Katsu Tofu Curry (Vg)
(17.95)

Crisp golden fried tofu rests atop fragrant Japanese curry, rich with umami depth, velvety texture, and aromatic warmth, served over fluffy rice

Halloumi Burger
(15.95)

Halloumi patties nestled in a brioche bun and dressed with dijonnaise & sriracha, baby gem, grilled cheese, and crispy onion ring. Served with a side of skin on chips

Superfood Salad (Vg)
(13.95) - Gluten Free

Warm salad of roasted root vegetables with Arugula, olive, fried kale, Maple roasted pumpkin seeds thyme honey immersion. Add Halloumi for £3.95 (V)

Eggplant Milanese (Vg)
(17.95) - Gluten Free

Slow roasted tomato sauce, Pomegranate, Lemon aioli, Mixed leaves

* Optional House Sauces @ £2.45 each Red Wine Beef Jus / Dianne / Peppercorn

Special Requests - We are always happy to adapt any dishes. If you have any special requests please let us know and we will do our best to accommodate or provide alternatives. Be sure to check out our Market Specials

SIDES

Seasonal roasted Root Vegetables (5.95)

Side Mixed Leaf Salad (5.95)

Halloumi Fries (6.95)

Coconut & Kaffir Lime Rice (3.95)

Onion Rings (4.25)

Skin on Fries (3.95)

Truffle Mash (5.95)
(rosemary & garlic oil)

Tenderstem Broccolini (5.75)
lemon emulsion with pesto parmesan

For ALLERGENS a full matrix is available, please notify your server of any allergens. Due to ongoing supply chain issues our menu is subject to change. All our food is prepared in a kitchen where nuts, cereals containing gluten, and other allergens are present and our menu descriptions do not include all ingredients. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients.

About Us

Afternoon Teas
(available from 2 to 5pm)

Private Dining Spaces and Group Set Menus

Cocktail Masterclass available
(Social / Corporate)

Weddings / Private / Entire Venue Hire for
Corporate or Social Occasions

Seasonally changing menus / Kids Menu /
Sunday Roasts / Market Special Signature
Dishes

Local Suppliers

Extensive Gin & Tonic Drinks Menu

Seven Course Taster Evenings

Ask our manager or team for more
information