

SET MENU A

We believe in the power of community, collaborating with local and independent suppliers to source fresh, quality produce for our menus.

please select one option for each course

SMALL PLATES

BREAD & BUTTER VGO

NUTS & OLIVES VG

MAIN PLATES

RIB CAP BEEF BURGER, APPLEWOOD CHEDDAR, BACON JAM,
CHILLI RELISH & FRIES

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI
RELISH & SWEET POTATO FRIES VGO

ROASTED CORNFED CHICKEN, TRUFFLE MASH, SEASONAL
VEGETABLES & POMMERY MUSTARD SAUCE

PUDDING PLATES

STICKY TOFFEE PUDDING BUTTERSCOTCH SAUCE & VANILLA
ICE CREAM V

APPLE CRUMBLE VANILLA ICE CREAM VGO

THREE-COURSE 28

Our menu contains allergens. If you have any food or drink intolerances or allergies, please let a member of the team know before placing your order. Please note - we are a cashless venue and all prices include VAT at the local stipulated rate. A discretionary service charge of 12.5% will be added to your bill.

GF Gluten Free | V suitable for vegetarians

VG suitable for vegans | VGO vegan option available

Scan here for
allergens &
calories >



THE GALLERY