

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

TABLE SNACKS

RUSTIC ROLLS, BUTTER

TRUFFLE & PECORINO MIXED NUTS,
BALIAZO OLIVES

MAIN PLATES

RIB CAP BEEF BURGER, BACON JAM, OGLESFIELD CHEESE,
CHILLI RELISH, FRIES

BEETROOT BURGER, CONFIT MUSHROOM, AVOCADO, CHILLI
RELISH, FRIES **VGO**

ROASTED CORNFED CHICKEN, CREAMY MASH, SEASONAL
VEGETABLES, RED WINE JUS

PUDDING PLATES

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, VANILLA
ICE CREAM **V**

ITALIAN ESPRESSO CRÈME CARAMEL, DARK CHOCOLATE &
PISTACHIO BISCOTTI **VGO**

COFFEE

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians
VG suitable for vegans | **VGO** vegan option available

Scan here for
allergens &
calories >



THE GALLERY