

BAR & KITCHEN

WHILE DECIDING

House Marinated Spicy Olives & Guindillas |4.5|
Mixed Smoked Beer Nuts |3.5|
Home Made Crisps & Dip |3.5|
Herb Dusted Whitebait w/ Aioli |4|

W/ PRE DRINKS | DRINKS | POST DRINKS | NO DRINKS

APERITIFS

Blood Peach Bellini |7.5|
Aperol Spritz |7.5|
Elderflower Fizz |9|
Bristol Distilling Company Gin, Elderflower, Apple, Mint
w/ prosecco
Pink G&T |5.5|
Pink gin, raspberries, mint, fever-tree tonic

WHEN THE MOOD TAKES

SMALL PLATES & STARTERS

Open Baked Camembert & Roasted Figs w/ Thyme & Garlic Crostini |9|
Cauliflower & Broccoli, Mozzarella Fritters w/ Tarragon Mayo |5.5|
Coconut, Lemongrass & Ginger Chicken Skewers w/ Pickled Red Cabbage|7|
Bacalhou (Salted Cod Bites) w/ Sweet Chilli Sauce |7.5|
Red Wine Chorizo, Cherry Tomatoes, Baby Spinach, Cashews |8|

LARGE PLATES

Slow Cooked Maple & Bourbon Beef Short Rib For One |9.5| To Share |18| For The Table |35|
8oz Spiced Lamb Rump, Celeriac Puree, Wild Mushrooms |15|
Roasted Aubergine w/ Feta, Baby Spinach, Courgette, Smoked Mixed Nuts |9.5|
Fresh Market Fish Tacos, Red Cabbage, Green Tomato Salsa, Mojo Rojo Picante |13|
Quinoa, Black Bean, Lime, Orange, Asparagus & Avocado Salad |9.5|
8oz Beef Burger, Smoked Bacon, Goats Cheese, Spiced Red Onion Chutney |11|

ACCESSORIES

Hand Cut Chips, Aged Parmesan, Garlic |4.5|
Tender Stem Broccoli, Garlic, Chilli, Balsamic |7|
Honey Glazed Baby Carrots & Corn |6|
Chickpea, Butterbean & Pancetta Salad |6.5|

SWEETS

Box of Syringe-Your-Own Doughnuts, Home Made Sauces |6.5|
Harbour&Browns Cheesecake |6|
Seasonal desserts |6|

MON-FRI 12-2:45 | 6-9:30
SAT 6-9:30