

M O N D A Y 5pm-late

S N A C K S		
Gordal olives VG/GF	5	,
Guild of Dough sourdough, PX vinegar VG	5	,
Polenta chips, truffle aioli, parmesan V/GF	6	)
Grilled sardines, caper and tomato sauce, sourdough	8	;
Honey, soy and sesame glazed chicken wings, pickled cucumber, chilli, sprin	g onion 8	,
PIZZAS		
Basil pesto base, torn mozzarella, tomatoes v	1	4
BBQ jackfruit, capers, red onion <i>vG</i>	1	4
Anchovies, roast cherry tomatoes, black olives, capers, chilli flakes	1	5
Goat cheese, balsamic glazed beetroot, mixed seed dukkah v	1	5
Pepperoni, jalapeños, pickled red onion, hot honey	1	6
Tandoori Chicken, roasted red pepper, pickled red onions	1	7
K I D S		
Margherita V/VGO	7	,
Pepperoni	8	
reperon	0	
A D D		
Garlic aioli dip	1	.5
Jalapeños	1	.5
Mozzarella   Vegan mozzarella	2	,
Parmesan   Pepperoni   Olives	2	1
SIDE		
	4	
Fries VG/GF	4	
Triple-cooked chips VG/GF	5	,
DESSERTS		
Spiced date sticky toffee pudding, toffee sauce, vanilla ice cream VG	7	7.5
Orange & fennel polenta cake, vanilla and orange mascarpone <i>V</i>	7	7.5
Rhubarb & frangipane tart, vanilla ice cream <i>V</i>		7.5
Roasted hazelnut and caramelised white chocolate mousse, cocoa tuile, froze		
Ask your server for today's selection of ice creams and sorbets	1 scoop 3   2 scoops 5	
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V vegetarian | VG vegan | GF gluten free | VGO vegan option | GFO gluten free option Our kitchen contains allergens. Please inform a member of staff before ordering and we will do our best to accommodate you. Please note that tables of four or more will have a discretionary 12.5% service charge added to their bill.