

FOR THE TABLE

Nocellara olives 4.25
vg gf

Focaccia 4.75
rosemary, sea salt,
olive oil & balsamic vinegar vg

SMALL PLATES As a starter or to share

Treacle-cured pork belly bites 8.25
cider & mustard glaze, potato & chive rosti,
pink pickled onions gf

Asian fried chicken 7.75
soy, chilli, ginger, sesame,
pickled slaw

Fried halloumi 7.75
panko crumb, smoked pepper aioli,
chilli jam v

Pulled beef & smoked bacon croquettes 7.25
black garlic aioli, crispy leeks,
parmesan

Exquisitely moreish and the perfect partner for a tipple or two

Tomato arancini 7.50
mozzarella, Twineham Grange,
garlic aioli v

Crayfish roll 7.95
dressed crayfish tails with capers,
dill, cucumber, lemon, mayonnaise,
brioche roll

Garlic prawns 9.95
paprika butter, garlic aioli, parsley,
lemon, toasted sourdough

Charred broccoli 7.75
tahini, lemon & garlic, harissa, pomegranate,
tamari toasted seeds vg gf

Massaman cauliflower 7.25
massaman sauce, raita, flatbread,
pink pickled onions, toasted coconut,
chilli, coriander oil v

MAINS

Buttermilk fried chicken 15.75
fries, slaw, smoked red pepper aioli

House beef burger 15.25
signature burger sauce, lettuce,
tomato, red onion, pickle,
fries, slaw

ADD • cheddar 1.95
• smoked streaky bacon 2.50
• onion rings on the side 3.50

Vegan cheeseburger 14.95
signature burger sauce, lettuce,
tomato, red onion, pickle, fries, slaw vg

Dirty chicken burger 16.50
mac & cheese fritter, smoked streaky
bacon, lettuce, tomato, cheddar,
pickled slaw, roast pepper & garlic aioli,
fries, slaw

Chicken, bacon & avocado salad 14.25

balsamic tomatoes, parmesan,
red onion, sweet mustard dressing,
toasted seeds gf

Halloumi & warm harissa baked squash salad 14.25
cider & mustard leeks, spinach, rocket,
pomegranate salsa, lemon & garlic
tahini dressing, hot honey, tamari
toasted seeds v gf

Confit duck leg cassoulet 18.25
smoked bacon, butterbeans, tomato,
Tempranillo, thyme, rosemary,
herb crumb gf

A delightfully sumptuous classic

Spanish chicken 16.95
paprika spiced chicken breast,
chorizo, twice-roasted new potatoes,
spinach, red pepper, tomato, pink pickled
onions, garlic aioli gf

Massaman cauliflower 15.25
massaman sauce, butterbeans, raita,
flatbread, pink pickled onions, toasted
coconut, chilli, coriander oil v

Chestnut mushroom & mascarpone risotto 13.75
spinach, thyme, toasted pine nuts,
blackberry coulis, truffle oil drizzle
served at your table v gf

Barber's Vintage Cheddar, leek & potato bake 14.25
vintage cheddar, cider & mustard leeks,
tenderstem broccoli, butterbeans, spinach,
white wine cream, topped with creamy
mash & herb crumb v gf

For each bake sold, we will donate
25p to UK Youth

Pan fried seabass 17.50
leeks & peas, smoked bacon,
white wine cream, twice-roasted
new potatoes gf

Sesame salmon 17.50
tamari & ginger teriyaki noodles,
sugar snaps, red pepper, sesame,
chilli, lime

Salmon fishcakes 15.75
spinach & leeks, poached egg,
lemon hollandaise, rocket

8oz flat iron steak 20.25
fries gf

7oz fillet steak 30.25
fries gf

both served with a choice of:

• parmesan & rocket gf

OR roast vine tomatoes gf

SAUCES 2.50 • garlic & parmesan

butter gf • peppercorn gf

• béarnaise gf • chimichurri gf

• smoked paprika
butter gf

ADD • garlic prawns gf 3.95

• roast garlic mushrooms

gf 2.50

• onion rings 3.50

SIDES

Twice-roasted new potatoes 5.25
garlic & Twineham Grange butter v gf

Tenderstem broccoli 5.25 vg gf

House salad 4.25
green herb dressing vg gf

Macaroni cheese v 5.25

Wilted spinach 4.25
extra virgin olive oil vg gf

Fries vg gf 4.25

Please speak to a team member before you order if you have any allergies or intolerances.

We cannot guarantee that any of our dishes are 100% allergen free.

v vegetarian | vg vegan | gf gluten free

Please scan QR code for our full allergen statement and dish information.



10/23/A



DINNER

The Main
Event