

FOR THE TABLE

Nocellara olives 4.25
vg gf

Freshly baked bread 4.75
butter, sea salt v

SMALL PLATES As a starter or to share

Treacle-cured pork belly bites 8.50
cider & mustard glaze, potato & chive rosti, pink pickled onions gf

Pulled beef & smoked bacon croquettes 7.75
black garlic aioli, crispy leeks, parmesan

Exquisitely moreish
and the perfect partner
for a tipple or two

Asian fried chicken 7.95
soy, chilli, ginger, sesame, pickled slaw

Tomato arancini 7.75
mozzarella, Twineham Grange, garlic aioli v

Crayfish roll 7.75
dressed crayfish tails with capers, dill, cucumber, lemon, mayonnaise, brioche roll

Fried halloumi 7.95
panko crumb, smoked pepper aioli, chilli jam v

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

Charred broccoli 7.50
tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds vg gf

Massaman cauliflower 7.75
flatbread, toasted coconut, chilli, coriander oil vg

MAINS

Buttermilk fried chicken 16.25
fries, slaw, smoked red pepper aioli

House beef burger 15.75
signature burger sauce, lettuce, tomato, red onion, pickle, fries, slaw

ADD • cheddar 1.75
• smoked streaky bacon 2.25
• onion rings on the side 3.50

Vegan cheeseburger 15.50
signature burger sauce, lettuce, tomato, red onion, pickle, fries, slaw vg

Dirty chicken burger 17.95
mac & cheese fritter, smoked streaky bacon, lettuce, tomato, cheddar, pickled slaw, roast pepper & garlic aioli, fries, slaw

Chicken, bacon & avocado salad 14.75

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

Halloumi & warm harissa baked squash salad 14.75
cider & mustard leeks, spinach, rocket, pomegranate salsa, lemon & garlic tahini dressing, hot honey, tamari toasted seeds v gf

Confit duck leg cassoulet 18.95
smoked bacon, butterbeans, tomato, Tempranillo, thyme, rosemary, herb crumb gf

A delightfully sumptuous classic

Spanish chicken 17.75
paprika spiced chicken breast, chorizo, twice-roasted new potatoes, spinach, red pepper, tomato, pink pickled onions, garlic aioli gf

Massaman cauliflower 16.25
sweet potato, sugar snap peas, massaman sauce, flatbread, toasted coconut, chilli, coriander oil vg

Chestnut mushroom & mascarpone risotto 14.25
spinach, thyme, roasted pine nuts, blackberry coulis, truffle oil drizzle served at your table v gf

Barber's Vintage Cheddar, leek & potato bake 14.75
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 18.25
leeks & peas, smoked bacon, white wine cream, twice-roasted new potatoes gf

Sesame salmon 17.95
tamari & ginger teriyaki noodles, sugar snaps, red pepper, sesame, chilli, lime

Salmon fishcakes 16.25
spinach & leeks, poached egg, lemon hollandaise, rocket

8oz flat iron steak 20.95
fries gf

7oz fillet steak 31.95
fries gf

both served with a choice of:
• parmesan & rocket gf
OR roast vine tomatoes gf

SAUCES 2.25 • garlic & parmesan butter gf • peppercorn gf
• béarnaise gf • chimichurri gf • smoked paprika butter gf

ADD • garlic prawns gf 3.75
• roast garlic mushrooms gf 2.25
• onion rings 3.50

SIDES

Twice-roasted new potatoes 4.95
garlic & Twineham Grange butter v gf

Tenderstem broccoli 4.95 vg gf

House salad 3.95
green herb dressing vg gf

Macaroni cheese v 4.95

Wilted spinach 3.95
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.

