



STARTERS

Garlic & Paprika Prawns

Three garlic, lemon and chilli king prawns, tossed in smoked paprika butter on toasted sourdough bites. GF

Mozzarella & Ricotta Arancini

With parmesan and truffle mayonnaise. v

Asian Buttermilk Fried Chicken

Served with sticky soy, ginger, sesame and chilli glaze.

Charred Tenderstem Broccoli

With chermoula, pickled golden raisins, chilli and a red pepper vinaigrette. VG GF

Burrata & Baby Pear Salad

With toasted pine nuts and mustard vinaigrette. v GF

MAINS

Thai Green Chicken Curry

With mangetout and green beans, served with spring onion rice and prawn crackers OR swap chicken for tofu.

CHICKEN GF; TOFU VG GF

Add Laffa flatbread 3.00 v

Panko-Crusted Cod & Chips

Line-caught cod, caper butter sauce, sautéed spinach, served with chunky chips.

Spanish Chicken

New recipe: Butter-roasted skin on chicken breast, sautéed chorizo and baby potatoes in a rich tomato and green olive sauce. GF

Vegan Sticky Asian Tofu Salad

Soy glazed tofu, kimchee, shredded leaves, pickled mooli, edamame beans and a rice wine dressing. VG

10oz Rib-eye Steak 10.00 SUPPLEMENT

28-day dry-aged, grass-fed British beef from Audry Allen Butcher, served with shallot & mustard butter, gem salad, Caesar dressing and fries. GF

Add a sauce 2.50;
Peppercorn GF;
Chermoula GF

SIDES

Steamed Tenderstem Broccoli 4.95 VG GF

Gem Caesar Salad 4.50

Crispy gem lettuce with creamy Caesar dressing and parmesan. v GF

Truffle & Parmesan Fries 5.95 v GF

Sweet Potato Fries 5.50 v GF

Fries 4.50 v GF

Onion Rings 3.50 v

DESSERTS

Rich Chocolate Delice

Smooth chocolate truffle, biscuit base, caramel sauce, vanilla pod ice cream and chocolate shavings. v

Lemon & Raspberry Semifreddo

Parfait with raspberry coulis, topped with raspberries. VG GF

Brûléed Miso Caramel Custard Tart

Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bristol. v

Mango or Raspberry Sorbet

MANGO VG GF 66KCAL; RASP VG GF

