

BAR NIBBLES

Marinated olives, vegan 'feta'	7.00	Harissa houmous, olive tapenade, warm pitta	5.00
Baked bread, roast garlic & herb butter	6.00	Halloumi fries, sweet chilli	7.00
Pickled Cockle 'popcorn', smoked paprika	8.00	Salt & chilli calamari, roasted garlic aioli	7.00

STARTERS

Tomato Gazpacho, black olive tapenade croute	7.50
Buffalo chicken wings, red cabbage 'slaw, blue cheese dressing	9.00
Chargrilled watermelon, vegan 'feta', olives, lemon oil, coriander (ve)	7.50
Pressed ham hock terrine, piccalilli, sourdough	9.00

CLASSICS

Double cheeseburger, two 4oz patties, American cheese, red onion, tomato, pickles, burger sauce	17.00
Jake's IPA battered fish, triple-cooked chips, pea purée, curry sauce, pickled onion	17.00
Chicken, ham & leek pie, confit garlic mash, spring greens, red wine jus	18.00
Pressed ham hock terrine, crispy hens' egg, triple cooked chips, wholegrain mustard sauce	15.00

MAINS

Flat iron steak, cooked pink, triple-cooked chips, peppercorn sauce	25.00
Clam & crab linguinie, red chilli, cherry tomato, crème fraiche	19.00
Gnocchi arrabbiata, black olive crumb, charred red peppers, rocket, basil oil (v)	15.00
Crispy Katsu chicken curry, sticky coconut rice, pickled vegetables	18.00
Spiced jackfruit taco, guacamole, red cabbage 'slaw, fries (ve)	19.00

SIDES

Parmesan fries	5.00	Buttered spring greens & peas	5.00
Charred tenderstem broccoli, <i>lemon oil</i>	5.00	Buttered new potatoes	4.00

LUNCH

Served 12pm - 3pm Monday to Thursday & 12pm - 6pm Friday - Sunday

Chargrilled chicken Caesar, Parmesan, anchovies, croutons	13.00
Steak & blue cheese salad, rocket, walnuts, balsamic dressing	14.00
Greek salad, charred sweet peppers, vegan feta, cherry tomatoes, red onion, olives, vinaigrette (ve)	11.00
Smoked salmon & Atlantic prawn salad, Marie Rose dressing	14.00
Mug of soup, toasted cheese sandwich (v)	9.00
'Mini' fish & chips, Jake's IPA battered fish, triple cooked chips, pea purée, curry sauce	11.00
Warm quiche, potato salad (v)	14.00

SANDWICHES

Smoked salmon & crème fraiche, on sourdough	10.00
Classic 'chicken & bacon' Club sourdough sandwich	10.00
Heritage tomato, mozzarella & pesto, on sourdough (v)	10.00
Add fries	3.00

DESSERTS

Pineapple carpaccio, mango, chilli, mint, coconut ice cream (ve)	9.00
Chocolate delice, caramelised white chocolate, salted caramel	10.00
Lemon cheesecake, blueberries, raspberries, sorbet	8.50
Balfour Brut summer pudding, crème fraiche, berries	9.00
Selection of Solley's ice creams & sorbets	6.00

DESSERT WINE

Petit Guiraud, Sauternes, 2017 (125ml)	12.00
Corney & Barrow Ruby Port, Pinhão, Portugal, 75ml	3.50
Quinta Do Vallado 10yr Tawny, Douro Valley, Portugal, 125ml	15.00

TEA

English Breakfast	3.50
Sweet Chamomile	3.50
Green Tea	3.50
Mixed Berry	3.50
Rooibos	3.50
Peppermint Team	3.50
Earl Grey	3.50

COFFEE

Espresso	3.00
Macchiato	3.50
Flat White	3.50
Cappuccino	3.50
Latte	3.50
Hot Chocolate	3.75