



START

- Olives** GF 3.9
- Grilled Artichokes** GF 4
With lemon and olive oil
- Crusty Sourdough Bread** 3.5
With harissa, rapeseed oil and sea salt flakes
- Pan Catalan** 4.5
Plum tomatoes on toasted sourdough with crispy chorizo, garlic and olive oil
- Panzanella** 4.5
With baby plum tomatoes, capers, focaccia, fresh basil, red onion and olive oil

SMALL

- Soup Of The Day** GF 4
With sourdough or oatcakes
- Harissa Baked Cauliflower** GF 4.9
With za'atar, pomegranate, coriander seed, mint, dill, parsley, lemon and almond
- Pan Seared King Oyster Mushroom Scallops** GF 4.9
With crispy chorizo, samphire, sage butter and rocket
- Roasted Baby Leeks** GF 4.5
With butter beans, fresh chilli, lemon, parsley and dry vermouth
- Caesar Wedge** 4.5
With sourdough crouton and walnut parmesan

Children's menu available
All food and drink is free of any animal produce
Allergen information can be provided on request although please be aware nuts and other allergens are used in the kitchen and bar
10% discretionary service charge will be added to tables of 6 or more
Please be aware we are unable to split bills

PIZZA

- Margherita** 9.5
Tomato confit with soft cheese, olive oil, fresh basil and rocket
- Philly Cheese Steak** 10.5
Ground hot beef with mixed peppers, white onion, fresh parsley, Philly cheese sauce and American mustard
- Funghi** 10.5
Wild mushrooms, Italian broccoli, capers, truffle oil and walnut parmesan
- Italian Sausage** 10.5
Roasted fennel, green olives, sausage, white onion, green chillies and cheese

BURGERS

- Served with home cut chips and salad**
- Harmonium ¼ Pounder** 10.5
Homemade seitan patty with classic burger sauce, diced white onion, beef tomato and crispy lettuce
- Filet o' To-Fish** 10.5
Tofu in crispy beer batter with diced white onion, beef tomato, tartare sauce and crispy lettuce

TOPPINGS

- cheese, soft cheese, jalapeños, capers, olives, mixed peppers, rocket* 1
- sausage, chorizo, macaroni cheese, walnut parmesan, Italian broccoli, artichoke* 1.5

MIDDLE

- Crab Cake** GF 8.5
With steamed greens, baby potatoes, dill, samphire and tartare sauce
- Wild Mushroom, Kale, Truffle Oil & Crispy Aubergine Bacon Rigatoni** 9.5
With walnut parmesan and cream
- Macaroni Cheese** 9.5
With hand cut chips or garlic bread and leaf
- Bahn Mi** 7.5
Crispy smoked tofu on baguette with special mayo, pickled cucumber, carrot, fresh jalapeños, red onion, fresh basil and coriander

SIDES

- Green Salad** GF 3
With house dressing
- Home Cut Chips** GF 3.5
- Home Cut Black Cajun Chips** GF 3.9
With house mayo

DESSERTS

- Traditional Warm Cobbler** 5.5
See server for details. Served with vanilla ice cream or warm custard
- Sea Buckthorn And Chocolate Cheesecake** 5.5
With vanilla ice cream
- Sorbet** GF 5
With seasonal fruit coulis
- Vanilla And Chocolate Ice Cream Sundae** GF 5
With banana, mixed chopped nuts, chocolate sauce and cherry

