

## small plates

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**fried chicken drumsticks**

*peach & habanero hot sauce,  
black pickled radish* 10

**steak tartare** *quails egg, potato crisps* 12/24

**thai spiced calamari** *chilli garlic dip* 12

**cod nuggets** *nahm jim* 9.5

**burrata** *hot honey praline,  
sourdough crisp* 12

**korean bbq boneless ribs**  
*pineapple kimchi* 13

## sliders 2 sliders & fries 17.5

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**crispy oyster mushroom** *sichuan glaze,  
mushroom mayo* 7.5

**tamarind pork belly** *sweet & sour slaw* 7.5

**snow fried chicken** *ranch dressing,  
white onion* 7.5

**tempura cod** *nahm jim, mayo* 7.5

## sides

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**fries** 5

**sourdough** *oil, balsamic* 5

**olives** 5

**mac & cheese** 6

**house salad** 5

**house greens** 7

## sunday roasts

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**beef sirloin & braised ox tongue** 25

**lamb shoulder** *lamb stuffing* 24

**porchetta** *pork scratching* 22

**celeriac & mushroom pithivier** 20

*(vegetarian & vegan options available)*

**chicken, leek, mushroom  
& tarragon pie** 22

*all served with garlic & thyme  
roasties, roasted carrots,  
parsnips, broccoli, carrot purée,  
yorkshire pudding, gravy*

**extra yorkshire pudding** 3

**extra garlic & thyme roasties** 5

**extra roasted vegetables** 5

**cauliflower cheese** 7

## sunday serves

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**old pal bloody mary** 12

**merlot** 14.5%

*château jaron, bordeaux, france, 2022*

175ml 9 / 750ml 38

## desserts

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*please ask about our dessert of the day*

*please inform us of any allergies or dietary requirements  
a discretionary 10% service charge will be added to your bill*