

**SMALL PLATES**

- Turmeric hummus with chopped salad, chickpeas, pickled chilli, zaatar & pita bread /**7.5** (vg)
- Fried chicken with soured cream, kimchi & watercress /**9** (gf)
- Char grilled aubergine, courgetti, broccoli, spring onion, pesto Rosso, buffalo mozzarella & Aleppo chilli /**8.75** (v)
- Chorizo croquettes with smoked paprika aioli /**8.25**
- Fried halloumi, buttermilk dressing, sweet chilli, pomegranate /**8.50** (v)
- Calamari with spring onion, coriander, smoked paprika aioli /**8.75**
- Crushed avocado with soft-boiled free-range egg, sriracha, toasted sourdough /**8.5** (v, gf available) *add hot smoked salmon /3.5*

**MAINS**

- Open steak sandwich with horseradish mayonnaise, pickled beetroot, red cabbage, watercress and chimichurri /**13**
- Shakshuka - Baked free-range eggs, spinach in fritada sauce, and sourdough /**14** (v, gf available) *add chorizo /3*
- Linguine with San Marzano tomatoes, baby spinach, capers, Grana Padano, chilli garlic oil & buffalo mozzarella /**14**
- Crispy haddock tacos, red slaw, crushed avocado, smoked chilli coriander sauce & pickled jalapenos /**12**
- Buddha bowl – Grilled artichoke, kale, pickled beetroot, sweet potato, quinoa tabbouleh edamame, hummus, chickpeas /15.5 (vg, gf) *add falafel / 3, add grilled chicken / 4, halloumi/4*
- Caesar salad - grilled chicken, crispy bacon, croutons /**15.5**
- Niçoise salad with roasted fillet of salmon, green beans, kalamata olives, boiled egg, new potatoes, sun blushed tomatoes, dill and lemon vinaigrette /**17** (gf)
- Thai yellow vegetable curry with turmeric, lime, ginger, coriander and jasmine rice /**14** (vg, gf) *add crispy chicken /4*
- Burger - Aged beef, cream bun, Emmental cheese, red onion, pickles, fries /**16** *add treacle cured bacon /2 sriracha /1 sweet potato fries /1*
- Beer battered haddock fillet, tartare sauce, pea puree, fries /**17.5**
- 30-day dry aged flat iron steak, grilled mushroom, watercress, chimichurri and fries /**24.50** (gf)

**NON-ALCOHOLIC SPRITZES**

- Raspberry and lemon, mint
- Organic ginger, lemon, and mint
- Elderflower & cucumber, lime
- By the glass /**2.2**                      1 litre jug /**5.5**

**Please check our blackboards for weekly specials**

**SIDES**

- Seeded Sourdough, olive oil /**4**
- Padron peppers, sea salt /**6** (vg, gf)
- Kalamata and Halkidiki olives /**5** (vg, gf)
- Garden salad with tomato and red onion / **4.5** (vg, gf)
- Seasonal greens, chimichurri /**5** (vg, gf)
- Quinoa tabouleh /**5** (vg, gf)
- Skin on fries /**5** (vg, gf)
- Sweet potato fries /**5.5** (vg, gf)

**PUDDINGS**

- Jude's ice cream /**2.5** (gf)    Jude's sorbet /**2.5** (vg)
- Affogato, Vanilla bean ice cream, shot of espresso /**5**
- Sticky toffee pudding, Vanilla bean ice cream, caramel sauce /**7**
- Chocolate brownie, Vanilla bean ice cream /**7**

**ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN**

A discretionary service charge of 10% will be added to your bill. Service charge is divided across the entire restaurant team.

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.