

AUTUMN WINTER LIGHTER BITES MENU

LAMB

lamb shawarma, curried
onion focaccia, coriander &
lime yoghurt open sandwich,
seasoned fries
£13.⁹⁵ GF*

CHEESE

caramelised onion grilled
cheese sandwich, garlic & herb
buttered toasted sourdough,
mixed salad, seasoned fries
£10.⁹⁵ V GF*

ADD: streaky bacon
£1.⁵⁰ GF*

SALAD

vibrant salad bowl
steamed rice, cucumber, carrot,
red pepper, pickled red onion,
edamame beans, pineapple,
toasted sesame, sriracha
mayonnaise
GF*

WITH: sweet chilli crispy beef
£15.⁹⁵ GF*

WITH: sweet chilli chicken
£15.⁵⁰ GF*

WITH: sweet chilli tofu
£14.⁹⁵ VE GF*

BACON

maple smoked streaky bacon,
poached free range eggs,
toasted sourdough
£10.⁵⁰ GF*

To share

Choose two for £15
three for £21.⁵⁰
four for £27

Whipped goat's
cheese, beetroot,
balsamic crostini's
V GF*

Southern fried
chicken, garlic & hot
honey yoghurt GF*

Calamari, lemon & dill
emulsion

Halloumi fries, honey
& truffle drizzle V GF*

Sweet chilli crispy
beef, spring onion,
sliced chilli, sesame
seeds GF*

Sweet chilli tofu bites,
spring onion, sliced
chilli, sesame seeds
VE* GF*

Honey & mustard
pork chipolatas GF*

Kimchi hash browns,
tomato & yuzu jam
VE* GF*

Chorizo & cheese
potato tots with
brown sauce GF*

ENHANCE

Honey & balsamic
rocket salad shaved
parmesan
£4.⁹⁵ V GF*

Hand cut chips
£4.⁹⁵ VE GF*

Seasoned fries
£4.⁹⁵ VE GF*

Truffle &
parmesan fries
£5.⁹⁵ V GF*

Chef's hand crafted
freshly baked bread
paired with a butter -
flavoured to
complement
£4.⁹⁵

Garlic & mozzarella
ciabatta
£4.⁹⁵ VE* GF*

Beer battered
onion rings
£4.⁹⁵ VE* GF*



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AUTUMN WINTER DESSERT MENU

BANANA
toasted banana bread, espresso
butter, roasted pecan, espresso
ice-cream, streusel crumb
£6.95 V

LEMON
lemon meringue choux bun,
confit lemon, Italian meringue,
lemon curd, dill Chantilly
£7.50

CHOCOLATE
steamed chocolate sponge,
milk chocolate sauce,
vanilla ice-cream
£6.95 V

ALMOND
almond milk rice pudding,
damson jam, toasted almond
£7.50 VE GF*

AFFOGATO
vanilla ice-cream, espresso,
Disaronno, cinnamon biscotti
£7.95 V GF*

TOFFEE
sticky toffee pudding, whipped
butterscotch, vanilla custard
£7.50 V GF*

APPLE
classic French apple pie,
cinnamon ice-cream, almond
praline & dark caramel
£7.50 V GF*

PISTACHIO
pistachio Basque cheesecake,
brown butter ice-cream,
pistachio crumb
£9.50 V GF*

ICE-CREAM
Cheshire Farm ice-cream,
choose from: chocolate,
strawberries & cream, vanilla,
rum & raisin, honeycomb,
mint chocolate chip
1 scoop £3.50
2 scoops £5.50
3 scoops £6.95
V GF*

SORBET
choose from; lemon,
raspberry, mango
1 scoop £3.50
2 scoops £5.50
3 scoops £6.95
V VE* GF*

mini dessert

Mini dessert & hot drink
£8.95

TOFFEE
mini sticky toffee pudding,
whipped butterscotch
V GF*

CHOCOLATE
mini steamed chocolate
sponge, milk chocolate
sauce
V

BANANA
mini toasted banana bread,
espresso butter, roasted
pecan, streusel crumb
V

*served with a regular tea,
filter coffee, americano,
espresso, latte, cappuccino
or hot chocolate*

ALLERGENS

Please advise us about any allergies or special dietary requirements

V Vegetarian

VE Vegan

VE* Vegan alternative available

GF Gluten Free

GF* adaptable to Gluten Free

All our food is prepared in an environment where nuts, peanuts, gluten, sesame, milk, egg, soya, celery, mustard, lupin, fish, molluscs, crustaceans and sulphite-containing ingredients are handled. As a result, all items may contain traces of all allergens, and we cannot guarantee that any product is entirely free from them