

FOR THE TABLE

Nocellara & Uslu olives 3.95
sunblushed tomatoes **vg gf**

Focaccia 4.50
rosemary, sea salt,
olive oil & balsamic vinegar **vg**

SMALL PLATES As a starter or to share

Treacle-cured pork belly bites 7.95
cider & mustard glaze, potato & chive rosti,
pink pickled onions **gf**

Asian fried chicken 7.50
soy, chilli, ginger, sesame,
pickled slaw

Fried halloumi 7.50
panko crumb, smoked pepper aioli,
chilli jam **v**

Pulled beef & smoked bacon croquettes 6.95
black garlic aioli, crispy leeks,
parmesan

Tomato arancini 7.25
mozzarella, Twineham Grange,
garlic aioli **v**

Charred broccoli 7.50
tahini, lemon & garlic, harissa, pomegranate,
tamari toasted seeds **vg gf**

Garlic prawns 9.75
paprika butter, garlic aioli, parsley,
lemon, toasted sourdough

Crayfish roll 7.75
dressed crayfish tails with capers,
dill, cucumber, lemon, mayonnaise,
brioche roll

Massaman cauliflower 6.95
massaman sauce, raita, flatbread,
pink pickled onions, toasted coconut,
chilli, coriander oil **v**

MAINS

House beef burger 14.95
signature burger sauce, lettuce, tomato,
red onion, pickle, fries, slaw
ADD • cheddar 1.75
• smoked streaky bacon **2.25**
• onion rings on the side **3.50**

Vegan cheeseburger 14.75
signature burger sauce, lettuce, tomato,
red onion, pickle, fries, slaw **vg**

Buttermilk fried chicken 15.50
fries, slaw, smoked red pepper aioli

Massaman cauliflower 14.95
massaman sauce, butterbeans, raita,
flatbread, pink pickled onions, toasted
coconut, chilli, coriander oil **v**

Chicken, bacon & avocado salad 13.95
balsamic tomatoes, parmesan,
red onion, sweet mustard dressing,
toasted seeds **gf**

Halloumi & warm harissa baked squash salad 13.95
cider & mustard leeks, spinach, rocket,
pomegranate salsa, lemon & garlic
tahini dressing, hot honey, tamari
toasted seeds **v gf**

The Cosy Christmas pie 17.95
roast turkey & smoked ham hock pie,
creamy mash, maple roast carrots &
parsnips, buttered sprouts, pig in blanket,
cranberry & sage stuffing, rosemary salt,
red wine gravy

Festive dirty chicken burger 17.95
buttermilk fried chicken, brie, mac &
cheese fritter, smoked streaky bacon,
cranberry mayo, lettuce, tomato,
pink pickled cabbage, pig in blanket,
fries, slaw

Camembert & mushroom wellington 16.95
portobello, chestnut & cep mushrooms,
gooey camembert fondue centre,
creamy mash, maple roast carrots &
parsnips, buttered sprouts, rosemary
salt, red wine gravy **v**

Chestnut mushroom & mascarpone risotto 13.50
spinach, thyme, toasted pine nuts,
blackberry coulis, truffle oil drizzle
served at your table **v gf**
ADD • garlic & herb chicken gf 4.75

Spanish chicken 16.75
paprika spiced chicken breast,
chorizo, twice-roasted new potatoes,
spinach, red pepper, tomato, pink pickled
onions, garlic aioli **gf**

Pan fried seabass 17.25
leeks & peas, smoked bacon, white wine
cream, twice-roasted new potatoes **gf**

Sesame salmon 17.25
tamari & ginger teriyaki noodles,
sugar snaps, red pepper, sesame,
chilli, lime

8oz flat iron steak 19.95
fries **gf**

7oz fillet steak 29.95
fries **gf**

both served with a choice of:
• parmesan & rocket **gf**
OR roast vine tomatoes **gf**

SAUCES 2.25 • garlic & parmesan
butter **gf** • peppercorn **gf**
• béarnaise **gf** • chimichurri **gf**
• smoked paprika
butter **gf**

ADD • garlic prawns **gf 3.75**
• roast garlic mushrooms **gf 2.25**
• onion rings **3.50**

SIDES

Twice-roasted new potatoes 4.95
garlic & Twineham Grange butter **v gf**

House salad 3.95
green herb dressing **vg gf**

Wilted spinach 3.95
extra virgin olive oil **vg gf**

Tenderstem broccoli 4.95 **vg gf**

Macaroni cheese **v 4.95**

Fries **vg gf 3.95**

Please speak to a team member before you order if you have any allergies or intolerances.

We cannot guarantee that any of our dishes are 100% allergen free.

v vegetarian | **vg** vegan | **gf** gluten free

Please scan QR code for our full allergen statement and dish information.



11/23/B



DINNER

The Main
Event