

Small plates

Nocellara olives vg gf	3.50
Warm sourdough sharing loaf salted butter v	4.25
Burrata • <i>extra virgin olive oil</i> gf 7.50 • <i>green herb dressing</i> gf 7.95 • <i>San Marzano tomatoes, green herb dressing</i> gf 8.95	
Asian fried chicken soy, chilli, ginger, pickled slaw	6.75
Garlic prawns butter, parsley, lemon, sourdough	8.50
Fried halloumi panko crumb, smoked pepper aioli, chilli jam v	6.50
Crispy duck salad cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper gf	6.95
Tomato arancini mozzarella, Twineham Grange, garlic aioli v	6.95
Spanish chicken & chorizo butterbeans, spiced tomato & red pepper sauce, garlic aioli, sourdough, butter	6.75
Harissa lamb shoulder spiced cauliflower purée, tzatziki, flatbread, pomegranate, pickled slaw, crispy chickpeas	7.75
Charred broccoli tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds vg gf	6.95
Bang bang cauliflower tamari, ginger & sesame greens, pickled slaw vg gf	6.25

Mains

Seared seabass tamari & ginger teriyaki noodles, sugar snaps, red pepper, sesame, chilli, lime	15.25
Harissa lamb shoulder spiced cauliflower purée, tzatziki, flatbread, pomegranate, pickled slaw, crispy chickpeas	15.25
Roast feta & tomato tart confit red pepper, rocket, fries v	11.95
Buttermilk fried chicken fries, slaw, smoked red pepper aioli	13.95
Green risotto broccoli, green beans, leeks, spinach, peas, Twineham Grange cheese v gf <i>ADD • garlic & herb chicken breast</i> gf 3.25	11.75
Salmon fishcakes spinach & leeks, poached egg, lemon hollandaise	13.95
Spanish chicken & chorizo butterbeans, spiced tomato & red pepper sauce, garlic aioli, sourdough, butter	12.95
Roast harissa cauliflower tahini & cauliflower purée, pomegranate molasses, crispy chickpeas vg gf	11.25
Crispy duck salad cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper gf	13.95
Primavera salad whole burrata, radish, broccoli, peas, leaves, house dressing, lemon cucumber gf <i>ADD • sourdough</i> v 1.75	13.95
Avocado & white bean hummus bowl confit peppers, radish, broccoli, peas, leaves, house dressing, lemon cucumber vg gf <i>ADD • sourdough</i> v 1.75	12.25
Chicken Caesar salad smoked streaky bacon, pangritata, charred and fresh baby gem, Twineham Grange gf	12.95
House beef burger fries, slaw, pickle <i>ADD • Cheddar</i> 1.50 • <i>smoked streaky bacon</i> 1.95 • <i>onion rings on the side</i> 3.95	11.95
Vegan cheeseburger fries, slaw, pickle vg	12.95
Dirty chicken burger mac & cheese fritter, smoked streaky bacon, Cheddar, roast pepper & garlic aioli, fries, slaw, pickle	14.95
Confit duck leg leek, potato & parmesan dauphinoise, garlic French beans, thyme & red wine gravy gf	18.95

8oz flat iron steak fries gf	18.00
28 day aged 10oz ribeye steak fries gf	24.00
both served with a choice of • <i>parmesan & rocket</i> gf <i>OR</i> • <i>roasted vine tomatoes</i> gf <i>Sauces</i> 1.95 • <i>garlic & parmesan butter</i> gf • <i>peppercorn</i> gf • <i>béarnaise</i> gf • <i>chimichurri</i> gf <i>ADD • garlic prawns</i> gf 3.25 • <i>garlic roast mushrooms</i> gf 1.50 • <i>onion rings</i> 3.95 • <i>creamed spinach</i> gf 4.50	

Sides

Potato, leek & Twineham Grange dauphinoise v gf	4.50
Roast baby potatoes garlic & parmesan butter v gf	4.50
Garlic French beans v gf	4.50
Tenderstem broccoli lemon vg gf	4.25
Mac & cheese v	4.50
House salad green herb dressing vg gf	3.50
Fries vg gf	3.50

v vegetarian vg vegan gf gluten free

If you have any allergies or intolerances, please speak to a server before ordering. We cannot guarantee any of our dishes are 100% free of allergens

Gluten Free

Small plates

GF Nocellara olives vg	3.50
GF Burrata • <i>extra virgin olive oil</i> 7.50 • <i>green herb dressing</i> 7.95 • <i>San Marzano tomatoes, green herb dressing</i> 8.95	
GF Garlic prawns butter, parsley, lemon, gf bread	8.50
GF Crispy duck salad cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper	6.95
GF Spanish chicken & chorizo butterbeans, spiced tomato & red pepper sauce, garlic aioli, gf bread, butter	6.75
GF Harissa lamb shoulder spiced cauliflower purée, tzatziki, pomegranate, pickled slaw, crispy chickpeas, gf bread	7.75
GF Charred broccoli tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds vg	6.95
GF Bang bang cauliflower tamari, ginger & sesame greens, pickled slaw vg	6.25

Mains

GF Harissa lamb shoulder spiced cauliflower purée, tzatziki, pomegranate, pickled slaw, crispy chickpeas, gf bread	15.25
GF Green risotto broccoli, green beans, leeks, spinach, peas, Twineham Grange v <i>ADD • garlic & herb chicken breast</i> gf 3.25	11.75
GF Vegan spring risotto broccoli, green beans, leeks, spinach, peas vg	11.75
GF Spanish chicken & chorizo butterbeans, spiced tomato & red pepper sauce, garlic aioli, gf bread, butter	12.95
GF Roast harissa cauliflower tahini & cauliflower purée, pomegranate molasses, crispy chickpeas vg	11.25
GF Crispy duck salad cherry hoisin, pomegranate, rainbow salad, sesame, Szechuan pepper	13.95
GF Primavera salad whole burrata, radish, broccoli, peas, leaves, house dressing, lemon cucumber <i>ADD • GF bread</i> v 1.75	13.95
GF Avocado & white bean hummus bowl confit peppers, radish, broccoli, peas, leaves, house dressing, lemon cucumber vg <i>ADD • GF bread</i> v 1.75	12.25
GF Chicken Caesar salad streaky bacon, pangritata, charred and fresh baby gem, Twineham Grange	12.95
GF House beef burger fries, slaw, pickle <i>ADD • Cheddar</i> gf 1.50 • <i>smoked streaky bacon</i> gf 1.95	11.95
GF Confit duck leg leek, potato & parmesan dauphinoise, garlic French beans, thyme & red wine gravy	18.95
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GF 8oz flat iron steak fries	18.00
GF 28 day aged 10oz ribeye steak fries	24.00
both served with a choice of • <i>parmesan & rocket</i> gf <i>OR</i> • <i>roasted vine tomatoes</i> gf	
<i>Sauces</i> 1.95 • <i>garlic & parmesan butter</i> gf • <i>peppercorn</i> gf • <i>béarnaise</i> gf • <i>chimichurri</i> gf	
<i>ADD • garlic prawns</i> gf 3.25 • <i>garlic roast mushrooms</i> gf 1.50 • <i>creamed spinach</i> gf 4.50	

Sides

GF Potato, leek & Twineham Grange dauphinoise v	4.50
GF Roast baby potatoes garlic & parmesan butter v	4.50
GF Garlic French beans v	4.50
GF Tenderstem broccoli lemon vg	4.25
GF House salad green herb dressing vg	3.50
GF Fries vg	3.50

v vegetarian vg vegan gf gluten free

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Vegan

Small plates

Vegan Nocellara olives gf	3.50
Vegan Warm sourdough sharing loaf oil & balsamic	4.25
Vegan Bang bang cauliflower tamari, ginger & sesame greens, pickled slaw gf	6.25
Vegan Charred broccoli tahini, lemon & garlic, harissa, pomegranate, tamari toasted seeds gf	6.95

Mains

Vegan Spring risotto broccoli, green beans, leeks, spinach, peas gf	11.75
Vegan Cheeseburger fries, slaw, pickle	12.95
Vegan Avocado & white bean hummus bowl confit peppers, radish, broccoli, peas, leaves, house dressing, lemon cucumber gf <i>ADD • vegan sourdough bread vg1.75</i>	12.25
Vegan Roast harissa cauliflower tahini & cauliflower puree, pomegranate molasses, crispy chickpeas gf	11.25

Sides

Vegan Roast new potatoes vegan garlic butter, salt gf	4.50
Vegan Tenderstem broccoli lemon gf	4.25
Vegan House salad green herb dressing gf	3.50
Vegan Fries gf	3.50

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