



BEE'S KNEES COCKTAIL 11.45

Gin, citrus, ginger, honey, soda



LAURENT-PERRIER LA CUVÉE NV CHAMPAGNE 16.00

Defined, subtly rounded, expressive flavours (125ml)



NEGRONI COCKTAIL 11.95

Gin, Campari, sweet vermouth

NIBBLES

OLIVES <i>Marinated olives (V, VE, NG)</i>	3.95	BEETROOT & ROSEMARY HUMMUS <i>Blue corn tortilla (V, VE)</i>	5.95	HOME BAKED FOCACCIA <i>Rustic tomato sauce, olive oil (V, VE)</i>	5.95
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STARTERS

SMOKED CHICKEN TERRINE <i>Spiced plum compote, seeded mini onion loaf (NGO)</i>	7.45	ORIENTAL VEGETABLE DUMPLINGS <i>Wakame, soy & ginger dressing (V, VO)</i>	8.45	DOUBLE BAKED, TRIPLE CHEESE SOUFFLÉ <i>Camembert, Pecorino & smoked Cheddar sauce, micro salad (V)</i>	10.45
CRISPY SALT & PEPPER FRIED SQUID <i>Garlic aioli, grilled lemon</i>	10.45	BAKED GRUYÈRE & RED ONION TART <i>Romesco sauce (V)</i>	9.45	CHICKEN WINGS <i>Honey & chilli glaze (NG)</i>	7.95
PORK RIBLETS <i>Hoisin & sweet chilli marinade, spring onion, sesame seeds</i>	9.45	CAULIFLOWER WINGS <i>Hoisin dressing, seaweed (V, VE)</i>	7.95	HALLOUMI CHIPS <i>Chipotle mayo (V, NG)</i>	7.75

MAINS

SMOKED HADDOCK & PRAWN CAKES <i>Poached egg, wilted spinach, prosecco & chive hollandaise (NG)</i>	16.95
PAN-ROASTED CHICKEN SUPREME <i>Toulouse sausage & butterbean stew</i>	22.95
CHESTNUT & WILD MUSHROOM PIE <i>Root vegetable mash, tenderstem broccoli, vegan gravy (V, VE)</i>	16.95
HERB CRUSTED BAKED RIGATONI <i>Triple cheese sauce (V) Add black truffle +1.95</i>	16.95
WILD MUSHROOM RISOTTO <i>Black truffle, crispy sage (V, VE, NG) Add pancetta +1.95</i>	16.95
BRAKSPEAR OXFORD GOLD ALE BATTERED HADDOCK <i>Chunky chips, crushed peas, homemade tartare sauce, lemon</i>	18.45
PERI MARINATED HALF BONELESS CHICKEN <i>Apple & fennel coleslaw, aioli, & choice of sweet potato fries or salad (NG)</i>	18.95
MOROCCAN SPICED SQUASH SALAD <i>Vegan feta, chicory, chargrilled broccoli, chermoula & curry oil dressing (V, VE, NG) Add chicken +2.45</i>	14.95
PAN ROASTED SALMON <i>Rustic tomato sauce, roast new potatoes, tenderstem broccoli (NG)</i>	25.95
BRAISED LAMB SHANK <i>Pancetta mash, gremolata, wilted spinach, red wine & rosemary jus (NG)</i>	26.95
CAESAR SALAD <i>Gem lettuce, anchovies, garlic croutons, parmesan, soft boiled egg, Caesar dressing Add chicken +2.45 Add bacon +2.45</i>	13.95
BRAKSPEAR STEAK & ALE PIE <i>Baby carrots, tenderstem broccoli, garlic mash</i>	22.95

STEAKS & BURGERS

STEAK FRITES <i>Garlic butter, pea shoots (NG)</i>	18.95
8OZ DRY AGED FILLET STEAK <i>Chunky chips, truffle butter, half roasted garlic (NG)</i>	34.95
10OZ DRY AGED SIRLOIN <i>Chunky chips, truffle butter, half roasted garlic (NG)</i>	32.95
800G DRY AGED CÔTE DE BOEUF TO SHARE <i>Chunky chips, truffle butter, half roasted garlic (NG) Add a sauce: peppercorn, garlic butter, Béarnaise, chimichurri +2.45</i>	79.95
MARINATED CHICKEN & CHORIZO BURGER <i>Sesame seeded brioche bun, gem lettuce, beef tomato, red onion, aioli, skin-on seasoned fries</i>	17.45
WAGYU BURGER <i>Beef & pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries Add bacon +2.45 Add cheese +1.95 Add truffled mushroom +1.45 Add extra Wagyu patty +6.95</i>	17.95
VEGAN BURGER <i>Spiced mixed broad beans, peas & spinach, breadcrumb, gem lettuce, beef tomato, red onion, chimichurri, farmhouse bun, skin-on seasoned fries (V, VE)</i>	16.95

SOURDOUGH PIZZAS

CHICKEN & BACON <i>Chicken, bacon, mushrooms, mozzarella, Italian tomato sauce</i>	15.95
PROSCIUTTO <i>Shaved parmesan, balsamic, rocket, mozzarella, Italian tomato sauce</i>	16.95
SPICY <i>Nduja sausage, pepperoni, crushed chilli flakes, jalapeños, mozzarella, Italian tomato sauce</i>	16.95
MARGHERITA <i>Buffalo mozzarella, fresh basil, Italian tomato sauce (V)</i>	13.95
TRUFFLE & MUSHROOM <i>Garlic & truffle butter base, mushrooms, spinach, parsley, olive oil (V)</i>	16.45
ADD TO YOUR PIZZA <i>Olives, red onions, semi-dried tomatoes, mushrooms, spinach, red pepper, mozzarella +1.45 each Pepperoni, prosciutto, chorizo +1.95 each</i>	

SIDES

MIXED HOUSE SALAD <i>Lemon basil dressing (V, VE, NG)</i>	3.45
SKIN-ON SEASONED FRIES (V, VE, NG) <i>Add truffle & parmesan +1.95</i>	4.45
CHUNKY CHIPS (V, VE, NG) <i>Add truffle & parmesan +1.95</i>	4.45
SWEET POTATO FRIES (V, VE, NG)	4.75
KALE, GARLIC & CRISPY PANCETTA	6.45
TENDER STEM CHILLI BROCCOLI (V, NG)	6.95



**ESPRESSO
MARTINI**

11.75

*Absolut Vanilia,
Kahlua, espresso*

**LIQUEUR
COFFEE
ALL 8.50**

*Irish
Jameson or
Baileys Cream*

*Italian
Disaronno*

*Seville
Cointreau*

DESSERTS

PUMPKIN SPICED BRÛLÉE	8.95
<i>Vanilla bean ice cream (V)</i>	
STICKY TOFFEE PUDDING	7.95
<i>Toffee sauce, vanilla ice cream (V)</i>	
CHOCOLATE ORANGE TART	9.45
<i>Cider glazed oranges (V,VE,NG)</i>	
PECAN PIE	7.95
<i>Maple syrup, vanilla ice cream (V)</i>	
BAKED APPLE & HONEY CRUMBLE	8.95
<i>Vanilla ice cream & creme anglaise</i>	
BAKED CHOCOLATE BROWNIE	7.95
<i>Vanilla ice cream, chocolate glaze (V)</i>	
KEY LIME PIE	9.45
<i>Italian meringue, vanilla ice cream (V)</i>	
JUDE'S ICE CREAMS & SORBETS	
<i>Ask for today's flavours (V,VE,NG)</i>	
2 scoops	4.95
3 scoops	5.95

V - vegetarian, VE - vegan, NG - made with non-gluten containing ingredients, VO - vegan option, NGO - non gluten option

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change.

We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.

For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team. OCT24 - B - PIZ

