



CLOSED LUNCH - OPEN FOR DINNER
Monday - Saturday 5 - 9:30pm

SMALL PLATES

All great for sharing

HOUSE FOCACCIA £3.5

Extra virgin olive oil & sea salt

HISPI CABBAGE (VE | GF) £6.5

Char-grilled hispi, harissa dressing & crispy onion

ROASTED PUMPKIN & HUMMUS (VE | GF) £12.5

Harissa, tahini, herbs & charred seasonal vegetables

BURRATA & HERITAGE TOMATOES (V) £15

Basil pesto & crisp melba toast

CRISPY COURGETTE FRITTERS (V) £8.5

Courgette & parmesan fritters, lemon aioli & fresh herbs

FROM THE GRILL

Also available at the Hat & Feathers

All served with chunky chips

BEEF BURGER £15.5

Lettuce, tomato, pickled red onions, and relish in a brioche bun

PORTOBELLO & HALLOUMI BURGER (V) £14

Sriracha mayo, apple & piquillo slaw in a brioche bun

DRY-AGED RIBEYE STEAK (GF) £34.5

220g dry-aged ribeye, caramelised onion, watercress & a choice of peppercorn or bearnaise sauce

Pairs well with La Chablisienne Le Finage 2022, Chablis, France - £65 bottle

LARGE PLATES

CRISPY PAILLARD CHICKEN £17.5

Traditional veg & pecorino

Pairs well with Toledana, Domini Villa Lanata, Gavi di Gavi, Italy - bottle £55

SEA BASS GRILL (GF) £25

Crispy capers, brown butter & lemon

GRILLED OCTOPUS & ALLADA POTATO (GF) £19.5

Garlic, smoked paprika, olive oil & microcress



SIDES

MAC & CHEESE (V) £7

CHUNKY CHIPS (VE) £5

TRUFFLE & PARMESAN FRIES (GF | V) £5.5

GRILLED MEDITERRANEAN VEG (GF| VE) £5



V = vegetarian | VE = vegan | GF = gluten free
Please let our team know if you have any allergies.
A discretionary 12.5% service charge will be added to your bill.