



STARTERS

- Buffalo wings w/ blue cheese sauce (GF) **9.5**
- Cajun corn ribs (VG) **8.5**
- Beetroot & onion seed arancini, green salsa (VG) **9.0**
- Chorizo Scotch egg, chipotle mayo **9.5**
- Cajun halloumi fries w/ Cajun spicy sauce (V/GF) **9.0**
- Mini Cumberland sausages in honey & mustard (GF) **8.5**
- Crispy breaded whitebait, curry mayo **9.0**

SIDES

- Beef chilli cheese fries (GF) **7.5** - 3 Bean chilli cheese fries (V/GF) **7.5**
- Cheese fries (V/GF) **6.0** - Fries (VG/GF) **5.0**
- House salad (VG/GF) **5.0** - Onion bhaji rings (VG/GF) **5.0**

MAINS

- Lobster ravioli in a crab and caper butter sauce w/ samphire & cherry tomatoes **22.5**
- Thai Chicken sandwich: crispy chicken breast, crispy Thai onions, green curry sauce, lettuce, tomato **14.5**
- Brandied wild mushroom risotto w/ crispy leeks and roasted tomatoes (VG/GF) **18.5**
- Grilled Porterford bavette ciabatta w/ house horseradish & dill cream, tomato & mixed leaf **15.0**
- Pan roasted lemon chicken supreme, warm autumn vegetable salad, Jerez style red pepper sauce **18.0**
- British beef double stack burger, cheese & smoked bacon w/ house smoked sauce **13.0**
- Vegan bacon & cheese burger w/ grilled peppers (We promise its VG) **13.0**
- Porterford Cumberland sausages, spring onion & chive mash, beef reduction gravy, fresh kale (GF) **18.0**

SHARING

- Banger Nachos:** Black beans, Red onions, Red peppers, sweet corn, chive sour cream, guac, Red salsa, Green Salsa & cheese (V/GF) **14.0**
- Beef Chilli Banger Nachos:** Black beans, Red onions, Red peppers, sweet corn, chive sour cream, guac, Red salsa, Green Salsa & cheese (GF) **17.0**
- 3 Bean Chilli Banger Nachos:** Black beans, Red onions, Red peppers, sweet corn, chive sour cream, guac, Red salsa, Green Salsa & cheese (V/GF) **17.0**

An optional 12.5% service charge will be added to your bill & this is shared out equally amongst all the staff. Please inform a member of the team of any food allergies or intolerances.