

COCKTAILS	
Espresso Martini	11.50
Amaretto Sour	10.50
Dry Negroni	10.50
Roebuck Spicy Margarita	11.50
Bloody Mary	9.50



NON-ALCOHOLIC	
Heaps Ipa	5.50
Lucky Saint Lager	5.50
Pine Trail Pale Ale	5.30
Botivo & Tonic	7.20
Guinness 00	6.20
Inches 0%	5.00

Starters

Green Olives (vg, gf)	5.00
Beetroot Hummus, Sour Cream & Crushed Hazelnut Dip, Crudités (vg, gf)	7.00
Padron Peppers, Aioli (vg)	7.00
Atlantic Salt Cod Croquettes, Sauce Gribiche	7.00
Black Pudding Croquettes, BBQ Sauce	7.00
Scotch Egg	6.00

Small Plates

Burrata & Heritage Tomato Salad (v, gf) (Add: Toasted Sourdough 2.00)	11.50
Wild British Mushrooms on Toast, Garlic & Herbs (vg)	8.50
Steamed Pulled Pork Bao Bun & Sriracha Mayo	10.00
Chicken Schnitzel, Pickled Cucumber & Fennel Salad, Fig & Plum Sauce	9.50
Lamb Merguez, Roasted Peppers & Rocket	11.00

Mains

Symplicity Vegan Burger, Chips (vg)	16.00
Beer Battered Atlantic MSC Cod, Chips, Mushy Peas & Tartare Sauce (Small / Large)	13.00 / 18.00
Gloucester Old Spot Pork Chop, New Potato Salad & Roasted Peppers (gf) (30 Min Wait Time)	18.50
28 Day Aged Kent Cheeseburger, Onion & Mustard Relish, Chips	16.00
Add: Extra Cheese, Bacon, Or Wally	2.00

Sides

Green Salad, Tarragon Dressing (vg, gf)	5.00
Seasonal Veg (vg, gf)	5.00
Mac & Cheese (v)	8.00
Chips (vg)	5.50
Toasted Sourdough Bread (v)	2.00

Desserts

Brownie, White Choc Crumble, Vanilla Ice Cream (v)	7.00
Apple Crumble, Custard (contains nuts) (v)	7.00
Ginger & Date Molasses Sponge Cake, Custard (v)	7.00
Vanilla/Clotted Cream Ice Cream Scoop (v)	3.00
Sweet Lemon Sorbet Scoop (vg)	3.00

(vg=vegan, v=vegetarian, gf=gluten free, gf*=gluten free option available)

As we cook all out food to order please be understanding if there is a small delay during busy periods. Fish dishes may contain bones. If you have a food allergy, intolerance, or sensitivity, please speak to a member of staff about the ingredients in our dishes before you order your meal.

We are proud members of the Sustainable Restaurant Association