



SMALL PLATES & SNACKS

Deep Fried Okra

With Date & Tamarind Chutney (VG)
£4

Calamari

With Grilled Lemon & Saffron Aioli
£6.5

Iberico Jamon Croquettes

With Saffron Aioli
£6.5

Crispy Polenta Cakes

With Fresh Tomato & Corriander
Salsa (VG)
£5

Halloumi Fries

With Organic Honey & Black Sesame
Seeds (V)
£5.5

Padron Peppers

Roasted with Sea Salt Flakes (VG)
£5

Beetroot Hummus

With Gluten Free Pita Bread (VG)
£5

Wild Mushroom Croquettes

With Truffle Aioli (V)
£6.5

MAINS

Tempura Cod Cheeks

With Pickled Samphire & House
Tartare on Open Toasted Sourdough
£8.5

Living Room Burger

Aged Beef Patty with Ogelshield
Cheese, Kimchi Mayo & House
Pickles
£9

Gourmet Mac 'n' Cheese

Baked Macaroni with Goat's
Cheese, Stilton, Aged Cheddar &
Red Chard
£8

Ras El Hanout Chicken Thighs

With Labneh, Seasonal Salad &
House Fries (GF)
£9

Vegan Portabello Burger

Crispy Portabello Mushroom with
Beetroot Hummus & Rocket (VG)
£8

Winter Salad

Roasted Sweet Potato with
Tenderstem Broccoli, Green Beans,
Toasted Seeds & Vegan Saffron
Aioli Drizzle (VG)
£7.5 (+roast chicken +£2)

SIDES

House Fries

(GF) £3

Salad of the Day

£4.5 sm / £7.50 lg

Green Salad

(GF) £3

Please let staff know of any allergies before ordering. (V) = vegetarian; (VG) = vegan