

FOR THE TABLE

Marinated mixed olives (ve) - 4.75  
Lebanese khobez bread (ve) with hummus – 7

STARTERS *served 12pm-3pm & 6pm-9pm*

Soup of the day, croutons and sourdough (v) - 6.50  
Roasted gobi cauliflower salad, spinach, red onion, coconut & coriander dressing (ve) - 10  
Burrata, heritage tomatoes, rocket, basil oil (v) - 8  
Braised pork bon bons, burnt apple puree, celeriac remoulade - 9  
In-house oak smoked salmon, beetroot, pickled cucumber - 9  
Salt and pepper squid, soy & sesame dressing, coriander, chilli - 9  
Pan seared scallops, pea puree, chorizo - 12

SHARING PLATTERS *served all day*

Baked camembert - red onion jam, rustic bread (v) - 13  
Mezze - hummus, babaganoush, roasted peppers, olives, Lebanese khobez bread (ve) - 13

PIZZA *served all day*

Classic Margharita (v) - tomato, mozzarella, basil - 12  
Tutti funghi (v) - garlic and thyme sautéed mushrooms and spinach, topped with aged parmesan - 13  
BBQ pulled pork - sweetcorn, roasted red peppers and a drizzle of homemade BBQ sauce - 14  
Formaggio di Cabra (v) - goats' cheese, onion jam and aged balsamic reduction - 13  
Meat Feast - Napoletan salami, prosciutto, chorizo, tomato sauce and mozzarella - 14  
*all pizzas are served on organic vegan sourdough bases, topped with rocket and parmesan*

MAINS *served 12pm-3pm & 6pm-9pm*

Roasted red pepper, heritage tomatoes, potato gnocchi, vegan pesto, rocket (ve) - 15  
Octopus & squid ink risotto, tomato concasse, paprika aioli & dil - 18  
Panfried seabass, chorizo roasted potatoes, samphire, wild garlic pesto - 18  
Roasted halibut, wild mushroom puree, baby new potatoes, spring greens, fennel pollen hollandaise - 21  
Beer battered haddock and chips, mushy peas, tartar sauce - 15.50  
Bray burger, bacon, blue cheese or cheddar, house relish, chips - 15  
Lentil & coriander burger, cumin, paprika, house relish & chips (v) - 15  
Lamb rump, garlic & thyme mash, green beans, beetroot puree, red wine jus - 19  
Pan fried ribeye steak, watercress, chips, garlic butter - 24

SIDES *served all day*

Buttered beans - 4 | Charred tender-stem broccoli - 4  
House chips - 4 | Herbed new potatoes - 4 | Truffle & parmesan topped chips - 6  
House salad (v) - heritage tomatoes, red onion, radish, mixed leaves - 5

DESSERTS *served all day*

Blueberry Cheesecake - 7  
Double espresso & Kahlúa tiramisu - 7  
Dark chocolate orange mousse, white chocolate fudge - 7  
Pecan pie, mascarpone - 6.50  
Chocolate & orange chocolate torte, mascarpone - 6.50  
Norbury Blue, Dirty Vicar, Wookey Hole, quince jelly, artisan crackers - 9 \*