Starter

Marinated Olives - (GF)	4
Homemade Artisan Bread	5.5
Homemade Soup Of The Day - Please Ask Our Team (GFA)(V)	8.5
Chargrilled Chicken Thigh - XO Sauce, Sour Apple (DF)	9
Crispy Pigs Cheek - Grains, Parsley (DF)	9
Seared Salmon - Glazed blackberries, Chestnut Crumble	10
Chorizo Vino	10.5

Main Course

Peter Loose Moules Marinieres - Homemade Sourdough, Fries	18
Ale Battered Haddock - Triple Cooked Chips, Pea Puree, Tartar Sauce (GFA)	19.5
Tikka Roasted Cauliflower - Nasturtium, Puffed Wild Rice (V)(VEA)	20
Briston Cattle Beef Burger - Triple Cooked Chips, Chorizo Jam, Monterey	20
Flat Iron Steak - Salsa Verde, Triple Cooked Chips, Crispy Onion Salad (GFA)	22
48hr Pork Belly - Creamy Mash, Manzanilla, Roasted Roots (GFA)	24
Market Fish - Please Ask A Member Of Staff (GFA)	MΡ
Jamaican Chicken Supreme - Sweet Potato, Salsa, Scotch Bonnet Jus	24

Sandwiches

Southern Fried Chicken - BBQ Sauce, Monterey Jack, H/made Crisps	11
Proper Fish Finger - Homemade Crisps	11
San Fransiscan Steak - Homemade Crisps	13

Upgrade Your Homemade Crisps To Fries - +2.5

Please advise your server of any allergies

Dessert

Cherry Frangipane - Bakewell Ice Cream, Almond Glass (V)				
Dark Chocolate Ganache - Chestnut, Fig, Cardamom (GF)(V)	9			
Sticky Toffee Pudding - Miso Butterscotch, Honeycomb Ice Cream	8			
Triple Chocolate Brownie - Caramel, Vanilla Ice Cream	8			
Artisan Cheese (V)(GFA)	14			
Homemade Ice Cream & Sorbets (GF)(V)	2.5			

Cappuccino	£3.50	Mocha	£3.50 EnglishWhisky	£4.40
Flat White	£3.25	Double Espresso	£4.00 Norfolk Spirit Co.	£4.00
Americano	£3.00	Hot Chocolate	£3.50 Cockburns Port	£4.00
Latte	£3.50	Tea	£3.00Remy Martin VSOP	£5.25
Espresso Martini	£11	Liqueur Coffee	£9.00 Baileys	£4.25

Please Note: A Discretionary 10% Service Charge Is Added To Each Bill

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