

STARTERS

16 HOUR SLOW COOKED BBQ BEEF

SHORT RIB (gf) (veo) 8.50

Tomato Concasse - crispy shallots

MUSHROOM & STILTON TART (v) 6.50

Waldorf salad

TERIYAKI SALMON (gf) (veo) 7.50

Sweet sticky teriyaki salmon - spring onions
- fresh chillies - sesame seeds

KOREAN PORK BELLY BURNT ENDS

(gf) (veo) 7

Toasted sesame seeds - micro coriander - lime
wedge

CRISPY CAULIFLOWER (ve) (df) (gfo)

6.50

Sweetcorn & red onion salsa - chilli & tomato
ketchup

WILD MUSHROOMS (gfo) (v) (veo) 6.50

Garlic butter sauce - served on sourdough
toast - gruyere cheese bonbon

PULLED LAMB FLATBREAD (gfo) (veo)

6.50

Feta - pomegranate - salsa verde - pickled
red onions

GARLIC BREAD (v) (veo) (gfo) 5

Wood fired dough - roasted garlic & parsley
butter - confit garlic - Maldon sea salt -
foraged Swadlincote rosemary - rocket

Add mozzarella 1.50

FIERY GARLIC BREAD (v) (veo) (gfo) 7

Wood fired dough - roasted garlic & parsley
butter - confit garlic - red chilli - foraged
Swadlincote rosemary - rocket - Sriracha -
saffron aioli

Add mozzarella 1.50

MAINS

WOOD FIRED RACK OF ENGLISH LAMB

(gf) 22.50

Buttery mash - purple heritage carrots - wood
fired shallots - English pea puree - red wine &
plum sauce

PAN ROASTED COD (gf) 17

Pommes Anna - mussels - tenderstem broccoli -
smoky tomato bisque

CORN FED CHICKEN BREAST (gf) 16.50

Corn fed chicken breast - rosemary & garlic
potato fondant - charred baby corn - asparagus
- artichoke puree - chicken jus

PEA & LENTIL LASAGNE (v) 15.50

Layers of pea & lentil bolognaise - bechamel -
pomodoro sauce - fresh pasta sheets - garlic
bread

KING OYSTER MUSHROOMS (gf) (df) (ve) 15

15

Potato fondant - pea puree - purple heritage
carrots - charred baby corn - balsamic glaze

SPICED FALAFEL BURGER (gf) (df) (ve) 13.50

13.50

Jalapeno & red pepper jam - lettuce - tomato -
pickled red onion - vegan cheese - rustic
potatoes - slaw

Have you tried?

TAPAS THURSDAYS

Or our new

WOOD FIRED SUNDAY

LUNCHES?

Ask the team for more info!

v · vegetarian | gf · gluten free | gfo · gluten free option
ve · vegan | df · dairy free | dfo · dairy free option
nuts · contains nuts | veo · vegan option

WOOD FIRED PIZZAS

MARGHERITA (v) (veo) (gfo) 10.50

Sardinian pomodoro sauce - freshly torn mozzarella - micro basil

SALUMI (gfo) 15.50

Sardinian pomodoro sauce - mozzarella - salami picante - pepperoni - prosciutto - rocket - olive oil

SOUTH AMERICAN (veo) (gfo) 18.50

BBQ sauce base - wood fired beef brisket - wood fired corn - pickled red onions - oak smoked cheddar - rocket

Make your South American pizza vegan with our jackfruit & vegan oak smoked cheddar!



GOAT'S CHEESE (gfo) (v) (nuts) 15

Sardinian pomodoro sauce - mozzarella - caramelised red onion - goat's cheese - pesto - rocket

THE RANCH (gfo) (veo) 16.50

Sardinian pomodoro sauce - pulled chicken breast - pancetta - jalapenos - spring onions - ranch dressing - rocket

SAUCES 2

Saffron aioli

Garlic & herb mayo

Truffle & miso mayo

SilverWings  BBQ bourbon kick

Ask your server to recommend a fine wine to pair with your food

SIDES

SLAW (v) (gf) 4.50

Shredded vegetables - pomegranate seeds - mint - coriander - mayo - tomato & chilli jam

RUSTIC WOOD FIRED POTATOES (ve) 4.50

(df) (gf) 4.50

Wood fired potatoes - garlic - thyme - Maldon sea salt - parsley

SPICY WOOD FIRED POTATOES (ve) 4.50

(df) (gf) 4.50

Wood fired potatoes - Cajun spice - Maldon sea salt - parsley

TRUFFLE & PARMESAN WOOD

FIRED POTATOES (v) (gf) 6

Wood fired potatoes - parmesan - black truffle - parsley

CHILLI & SESAME TENDERSTEM

BROCCOLI (v) (df) (gf) 5

Wood fired tenderstem broccoli - chilli - Sriracha - saffron aioli - sesame seeds

CREAMED MASH POTATOES (v) (gf) 4.50

Crispy shallots - red wine jus

SALADS

CHICKEN CAESAR SALAD (vo) (gfo)

13.50

Gem lettuce - pancetta - chicken - anchovies - parmesan - croutons - Caesar dressing

HONEY & SOY GLAZED DUCK SALAD

(gf) (veo) 16

Mixed baby leaves - duck breast - wood fired orange segments - pickled cucumber - julienne carrots - chillies - radish - coriander - red onion - honey & soy dressing