

## STARTERS

### SPICY PULLED PORK TACOS 7.50

Pineapple & chilli salsa - shredded gem - mint yogurt - coriander (gfo) (dfo) (veo)🍃

### KOREAN PORK BELLY BURNT ENDS

7.25

Toasted sesame seeds - micro coriander - lime wedge (veo)🍃 (gfo) (df)

### PRAWN PIL PIL 8

Sherry glazed prawns - fiery chilli rosemary & garlic butter - toasted tiger loaf (gfo)

### SOUTHERN FRIED CHICKEN STRIPS

7

Saffron mayo - Sriracha - spring onion - chilli - soy & sweet chilli dip (df)

### PAN FIRED SCALLOPS 8.50

Parma ham crisp - white wine sauce - tarragon oil - pea & mint foam (gf)

### CHILLI & MISO TENDERSTEM

#### BROCCOLI 6

Honey & soy dressing - miso mayo - chilli - sesame seeds (gfo) (v)

### PULLED JACKFRUIT & FALAFEL

#### BITES 6.50

Red Thai sauce - lemongrass & coriander dressing (gf) (ve)🍃 (df)

### GARLIC BREAD 5

Wood fired dough - roasted garlic & parsley butter - Maldon sea salt - rocket (v) (veo)🍃 (gfo)

Add mozzarella 1.50

### FIERY GARLIC BREAD 🌶️ 7

Wood fired dough - roasted garlic & parsley butter - red chilli - rocket - Sriracha - saffron aioli (v) (veo)🍃 (gfo)

Add mozzarella 1.50

## MAINS

### PAN FRIED CHICKEN BREAST 17.50

Garlic crushed new potatoes - courgette & mint puree - mixed baby courgettes - baby carrots - feta & pine nut dressing - sun dried tomatoes - chicken jus (gf) (nuts)

### FISH OF THE DAY Market price

Please ask your server for details

### WOOD FIRED BEEF RUMP CAP 24

Pulled brisket - red onion and smoked applewood croquette - buttered rainbow chard - Tenderstem - celeriac puree - blackberry gel - black garlic ketchup - soy pickled Shimeji mushrooms - peppercorn jus

### MUSHROOM CARBONARA 15.50

Wild mushrooms - spaghetti - pancetta - rocket and parmesan salad - squid ink parmesan crisp - tarragon oil (vo)

Add chicken 2.50

### TANDOORI CAULIFLOWER FLORETS

13.50

Moroccan Israeli couscous - parsley & pomegranate dressing - mint yogurt - garlic flat bread (veo)🍃 (v) (dfo)

### WOOD FIRED CELERIAC FONDANT 14

Garlic crushed new potatoes - rainbow chard - baby carrots - carrot puree - Tenderstem - vegetable jus (gf) (df) (ve)🍃

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 11.50

Sardinian pomodoro sauce - freshly torn mozzarella - rocket (v) (veo) (gfo)

## SALUMI 16.50

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

## SOUTH AMERICAN 18.50

BBQ sauce base - mozzarella - peppercorn & herb crusted beef brisket - wood fired corn - pickled red onions - oak smoked cheddar - rocket (veo) (gfo)

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



## GOAT'S CHEESE 15.50

Sardinian pomodoro sauce - mozzarella - caramelised red onion - goat's cheese - pesto - rocket (gfo) (v) (nuts)

## THE CAMPLI 16.50

Sardinian pomodoro sauce - spiced pulled lamb - feta - pomegranate seeds - salsa Verdi - rocket (gfo) (vo)

## SAUCES 2

Garlic & herb mayo (veo) (gfo)

Saffron aioli (veo) (gfo)

Truffle & miso mayo (veo) (gfo)

SilverWings 🍷 BBQ bourbon kick (veo) (gfo)

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

# SIDES

## SLAW 4.50

Shredded vegetables - pomegranate seeds - mint - coriander - mayo - tomato & chilli jam (v) (gf)

## RUSTIC WOOD FIRED POTATOES 4.50

Wood fired potatoes - garlic - thyme - Maldon sea salt - parsley (ve) (df) (gf)

## SPICY WOOD FIRED POTATOES 4.50

Wood fired potatoes - Cajun spice - Maldon sea salt - parsley (ve) (df) (gf)

## TRUFFLE & PARMESAN WOOD FIRED POTATOES 6

Wood fired potatoes - parmesan - black truffle - parsley (v) (gf)

## CORN ON THE COB 6

Garlic butter - parmesan - chilli (v) (gf) (veo) (gfo)

## HOUSE SALAD 4

Mixed leaf - radish - cucumber - carrots - sweetcorn - honey dressing (ve) (gf)

# SALADS

## CHICKEN CAESAR SALAD 14

Gem lettuce - pancetta - chicken - anchovies - parmesan - croutons - Caesar dressing (vo) (gfo)

## GOATS CHEESE SALAD 14.50

Pan fried goats cheese - mixed leaf - baby spinach - roasted walnuts - diced beetroot - honey mustard dressing (gf) (veo) (gfo)