

# MENU



## For the table

Sourdough loaf with  
a block of British butter 4

Nocellara olives 4

Smoked almonds 4

Crudités, rainbow radishes,  
vegetables, pea hummus 4

Pork scratchings 4

## Nibbleinis

Heritage beetroot, Ricotta,  
hazelnuts 7

Burrata, salsa verde, pine nuts 8

Cauliflower cheese, Parmesan crisps 6

Chargrilled prawns, chilli, garlic butter, herb  
aioli 8

Fried crisp Cornish squid, smoked  
chilli, salt, pepper, lime 7

Gratan of mussels, curry, fennel and parsley 7

Cornish Octopus, spicy chorizo, chickpea  
and tomato stew 8

Mustard glazed pork spare ribs,  
apple salad 8

## Brunch

Shakshuka, baked eggs, tomato, cumin, coriander, yoghurt 12

Maldon cured smoked salmon scrambled eggs,  
toasted sourdough 12

Crushed avocado on toast, poached eggs 10

Add smoked salmon for 14 or add smoked bacon for 12

Baked aubergine, feta cheese, walnuts, spring onions 14

Tom's Burger, cheddar, caramelized onion,  
smoked bacon, rocket, truffle mayo, fries 14

Grilled tuna steak, spring onions, Romesco, almonds 17

Steak and eggs with fries and watercress 16

## Salads & Sides

Baby Leaf salad, house dressing 4

Heritage tomato's, celery leaf, gem lettuce 5

Buttered tenderstem broccoli 4

Mac and cheese 5

Fries 4

## Bottomless.....

Choose between either bottomless prosecco  
or bottomless Rose for 1.5 hours £20pp

## Dessert

Vanilla panna cotta,  
crushed peach, amaretti 7

Dark chocolate mousse, candied peanuts,  
peanut butter ice cream 7

Sticky toffee pudding,  
clotted cream, salted caramel 7

Dropped ice cream 7

Affogato 4

## Cheese

One big chunk of Cheddar, selected by the chef  
with bread, crackers and chutney 9



Please let us know of any dietary requirements. A discretionary 12.5% service Charge will be added to your bill.

