

ALL DAY

BITES

Nocellara Olives (VE)	3.5
Smoked Crispy Chickpeas (VE)(S)	3
Spiced Nut Mix (GF)(N)(VE)	3.5
Root Veg Crisps (VE)(GF)	3
Pork Scratchings (GF)	4

SMALL

Sautéed Pears on Warm Goat Cheese Toast <i>with</i> Walnuts (G)(D)(N)	8
Pork & Apple Sausages in Balsamic Dressing (GF)	7.5
Peppered Smoked Mackerel, Celeriac Remoulade, Pickled Cucumber, Crostini, Dill Mustard Dressing (G)(F)(C)(D)(M)	8.5
British Borlotti Beans, Lamb Fat & Confit Garlic (G)	7
Sharing Baked Camembert, Caramelised Figs, Focaccia (G)(D)	10
Heritage Carrots <i>with</i> Hazelnut Granola (G)(V)(N)(D)	7
Chipotle Corn Ribs <i>with</i> Cowboy Butter (D)(M)(GF)	7.5
Scouse (G)	9.5
<i>Traditional lobscouse with braised lamb, beef and sauteed veg in veal jus with pickled cabbage & white bloomer</i>	

BUTTIES

Pastrami on Rye (G)(D)(M)	9
<i>Deli Pastrami, Swiss cheese, pickles, grain mustard, lettuce slaw on rye</i>	
Vegan BLT (VE)(SOYA)(SES)(G)	9
<i>Vegan bacon, lettuce, tomato, avocado mayo on poppy seed sourdough</i>	
Beer Battered Fish (G)(F)	9.5
<i>Crispy Hake Supreme, tartare slaw, pea & avo mayo, cos lettuce on toasted ciabatta</i>	
Turkey Breast, Sage Stuffing, Cranberry Jam (G)	9
<i>Turkey breast, pork and bacon stuffing, cranberry spiced jam, lettuce on sourdough with dipping gravy</i>	
Steak & Cheese (G)(D)	10
<i>Flank Steak, Gouda, sweet onion on toasted ciabatta with dipping gravy</i>	



For dietary requirements and food allergies, please ask one of our team members for assistance.

**No pre-bookings are required to dine. A discretionary service charge of 10% will be added to your bill*