

SNACKS AND SMALL PLATES

Nocellara olives , rosemary oil (ve)	4.5
Roasted chickpea dip , chive oil, tapioca crisps (ve)	6
Charcuterie , bresaola, fennel salami, prosciutto, cornichon, crispy capers	12
Homemade Focaccia , pesto & tomato tapenade (v)	6
Pork belly "burnt ends" , Scotch bonnet honey glaze	9
Crispy chicken wings , buffalo dressing, blue cheese sauce, pickled celery	8.5
Tempura cod , curry salt, lemon aioli	9.5
Honey & thyme glazed chipolatas , piccalilli mayo	8

MAIN PLATES

Brisket cheeseburger , beer pickles, cucumber relish, French fries	17
Wood-fired salmon , charred leek and potato hash, dill crème fraîche, samphire	16.5
Coal-fired chicken Caesar salad , anchovy crumb, aged Parmesan	17
Roasted squash salad , winter leaves, mulled orange dressing, candied walnuts (ve)	14

ROASTS

Crispy belly pork , burnt apple sauce	19
Roast heart of rump beef , cooked over wood, horseradish hollandaise	22
Half a chargrilled chicken , tarragon emulsion	19
Butternut squash and walnut roast chargrilled squash purée, vegetable gravy (ve)	15

THE BIG BINKS ROAST

Crispy pork belly, roast rump of beef, quarter chargrilled chicken	29
--	----

All served with:

- triple-cooked crispy roast potatoes
- seasonal greens
- glazed carrot & parsnip
- Yorkshire pudding

SIDES

French fries, garlic & rosemary salt (ve)	5
Pork stuffing balls, hot & sweet mustard	5
Cauliflower cheese, Parmesan & breadcrumbs (v)	5

SUNDAY

Please do ask about allergens or intolerances and inform us of dietary requirements.

While every care is taken, our kitchen does handle allergens, so we cannot guarantee the absence of all traces.

A 10% discretionary service charge will be added to your bill. 100% of all tips go to our team.

