

SMALL PLATES

Soup of the day (vg option always available) /7

Lime soy chicken, pickled daikon and carrot with a coconut & peanut butter sauce /8.75

Falafel, Israeli salad, hummus, pickled chilli /8 (vg, gf)

Mediterranean salad with labneh, chermoula aubergine, pickled beetroot, crispy kale, chickpeas and pitta bread /8.5 (v)

Chorizo croquettes, smoked paprika aioli /8.25

Fried halloumi, buttermilk dressing, sweet chilli, pomegranate /8.50 (v)

Calamari, spring onion, coriander, smoked paprika aioli /8.75

Crushed avocado, soft-boiled free-range egg, sriracha, toasted sourdough /8.5 (v, gf available) *add hot smoked salmon /3.5*

MAINS

Open steak sandwich, horseradish mayonnaise, pickled beetroot, red cabbage, watercress and chimichurri /13

Shakshuka - Baked free-range eggs, spinach in tomato and red pepper sauce, sourdough /14 (v, gf available) *add chorizo /2.5*

King prawn linguine with courgette, garlic butter and Aleppo chilli flakes /18.5

Buddha bowl – Kale, pickled beetroot, cauliflower, miso butternut squash, edamame, black bean hummus, crispy chickpeas /15.5 (vg, gf)

Caesar salad - grilled chicken, crispy bacon, croutons, parmesan /15.5

Niçoise with smoked salmon, green beans, kalamata olives, boiled egg, new potatoes, sun blushed tomatoes, dill and lemon vinaigrette /17 (gf)

Thai yellow vegetable curry with turmeric, lime, ginger, coriander and jasmine rice /14 (vg, gf) *add crispy chicken /3.75*

Burger - Aged beef, cream bun, Emmental cheese, red onion, pickles, fries /16 *add treacle cured bacon /2 sriracha /1 sweet potato fries /1*

Beer battered cod fillet, tartare sauce, pea puree, fries /17.5

30-day dry aged flat iron steak, grilled mushroom, watercress, chimichurri and fries /24.50 (gf)

NON-ALCOHOLIC SPRITZES

Raspberry and Lemon

Organic ginger, lemon and mint

Elderflower, cucumber and lime

By the glass /2.2

1 litre jug /5.5

PLEASE SEE OUR BLACKBOARD INSIDE OR SPEAK TO A MEMBER OF STAFF FOR TODAYS SPECIALS.

SIDES

Kalamata and Halkidiki olives /5 (vg, gf)

Watercress rocket, tomato, red onion salad / 4.5 (vg, gf)

Seasonal greens, chimichurri /5 (vg, gf)

Padron peppers, sea salt /6 (vg, gf)

Skin on fries /4.5 (vg, gf)

Sweet potato fries /5 (vg, gf)

Borough seeded sourdough, olive oil and peanut dukkah /4

PUDDINGS

Purbeck ice cream /2.5 (gf)

Purbeck sorbet /2.5 (vg)

Affogato, Vanilla bean ice cream, shot of espresso /5

Sticky toffee pudding, Vanilla bean ice cream, caramel sauce /7

Chocolate brownie, Vanilla bean ice cream /7

Profiteroles with pistachio cream /7

ALL OUR FOOD IS FRESHLY PREPARED AND COOKED IN OUR KITCHEN

A discretionary service charge of 10% will be added to your bill. Service charge is divided across the entire restaurant team.

Allergen information is available upon request, please inform your server before ordering. The preparation of dishes containing allergens are prepared in the same kitchen.