



ALL DAY DINING

Mozzarella, grilled peppers, garden tomatoes, basil verde	Small £9.50/Large £12.50
Tiger prawn cocktail, gem, Bloody Mary, calamansi	Small £9.50/Large £15.50
Crispy calamari, harissa lime mayonnaise	Small £9.50/Large £15.50
Smoked salmon, avocado, crème fraîche, lemon, capers	Small £9.50/Large £19.50
Chicken Caesar salad, garden gem, prosciutto, anchovy	Small £9.50/Large £15.50
Himalayan salt aged rib eye steak, confit tomato, portabella, peppercorn sauce	£29.00
Owtons' burger, bacon, Applewood cheese, gem, pickle, spiced chutney	£19.00
Braised beef blade, Roscoff, hispi cabbage, sage creamed potatoes	£21.50
Ricotta & spinach tortellini, broccoli, almond, tomato	£16.00
Butternut risotto, trumpet mushroom, beet, goat's cheese, pine nuts	£16.00

SANDWICHES

Cheese & tomato chutney	£8.50
Smoked salmon & cream cheese	£9.50
Honey roasted ham & mustard	£8.50

BAR SNACKS

Italian green olives	£4.00
Mixed vegetables crisps	£4.00
Rustic rolls, Netherlands butter	£4.50
Skinny fries	£5.00
Triple cooked chips	£5.00
Rocket, tomato, Parmesan salad	£5.00
Harissa mixed nuts	£5.00

DESSERTS

Sticky toffee pudding, clotted cream	£6.50
Chocolate brownie, salted caramel, vanilla ice cream	£6.50
Strawberry Eton Mess	£6.50
Pistachio and raspberry opera	£6.50
Selection of local cheeses, garden chutney, quince, crackers	£12.00
Jude's ice cream (vanilla, chocolate, salted caramel, black coconut, mango)	£5.00
Homemade scones, seasonal jam, clotted cream, choice of tea	£12.50

A 12.5% discretionary service charge is added to your bill.

Please advise us of any allergies or dietary requirements. We cannot guarantee the absence of any traces of food allergens in any of our ingredients.