

Snacks £

Salt and Pepper Cashew Nuts GF VE	3
Crispy Masala Chickpeas GF VE	3
Truffled Popcorn GF VE	3
Beetroot & Lapsang Pickled Egg GF	2
Sausage Roll	4
Caramelized apple and fennel	

Small Plates £

Mesquite Fired Ham Hock	5.5
Rhubarb chutney, watercress, radish	
Smoked Haddock Scotch Egg	5.5
Curry mayonnaise	
Black Pudding Spring Roll	6
Granny Smith apple slaw	
Seared Feta GF V	5.5
Confit tomato, olive dressing, rocket	
Crayfish Arancini	6
Salsa verde	
Tempura Romanesco GF VE	5
Wood fired aubergine puree, golden raisins	

Sides £

Proper Chips GF VE	3
Heritage Tomato Salad , GF VE	4
Pickled shallots, mint	
Corn On The Cob , GF V	3
Maple smoked butter	
Granny Smith Apple Slaw GF V	3



Big Plates £

Braised Pork Belly GF	12.5
Smoked sea salt crackling, mushroom polenta, crispy leeks	
Burger	11.5
All beef patty, Higson's Amber Ale soaked onions, pickle, mature cheddar, proper chips	
Jerk Roasted Seabream GF	12.5
Mashed black beans, banana ketchup	
Sweet Potato Katsu VE	10.5
Curry sauce, pickled aubergine	

Woodfired Pizzas:

- Hay Smoked Chicken , with Roquitto Peppers, chipotle jam, buffalo mozzarella	10.5
- Forest Mushrooms with Buffalo mozzarella, kale and roasted cashew pesto V	9.5

Our dough is made using hops from Higson's Pilsner!

£

Puddings

Ice Cream Sandwich	6
Chocolate ice cream, double chocolate cookie	
Gin & Tonic Sorbet GF VE	6
Lemon and elderflower curd. Made w. The Ginsmiths of Liverpool Dry Gin	
Sticky Toffee Pudding	6
Orange marmalade, clotted cream	
Rhubarb and Custard Fool	5.5
With biscuit crumb	