



SMALL PLATES

- MOROCCAN LAMB MERGUEZ**, strained yoghurt, cucumber, urfa, grilled pita / £11
- CHICKEN YUMMOS**, creamy buffalo, fancy ranch / £10
- PEANUT CORN RIBS**, kelp seasoning, lime, peanut dip (Veg)(GFO) / £8.50
- SICHUAN PORK BAO BUNS**, fermented hot sauce, agrodolce slaw, spring onions / £12
- TEAR AND SHARE PRAWN COCKTAIL**, toasted seaweed, hass avocado, pine nuts (N) / £12
- POSH BAKED CAMEMBERT**, berry compote, dukkah seeds, toasted sourdough / £10

SALADS

[ADD BACON +£3.50, AVOCADO +£3.50, HALLOUMI +£3.50, CHICKEN +£5]

- GARDEN EMBER SALAD**, mixed greens, roasted vegetables, berry citronette, forbidden rice (Veg) / £12
- LITTLE GEM CAESAR SALAD**, caesar, parmesan, garlic croutons, aromatic herbs (V)(GFO) / £12

MAINS

- SLOW-BRAISED BEEF CHEEK TAGLIATELLE**, root vegetables, barolo reduction, aged parmesan / £17
- PAN-ROASTED TAJIN CHICKEN**, burnt corn salsa, cilantro emulsion, hass avocado (GFO) / £19
- RED SNAPPER PROVENÇAL**, ratatouille, piquillo peppers, shellfish bisque (GFO) / £20
- WOODLAND MUSHROOM & SPELT RISOTTO**, mascarpone, pickled shimeji, truffle oil (V)(Δ) / £17
- CHICKEN CAPRESE BURGER**, pesto mayo, tomato, mozzarella, balsamic rocket, fries / £17
- MARINA SMASH BURGER**, aged beef, black pepper mayo, pickles, lettuce, cheddar, fries (GFO) / £17
- PUMPKIN & LEAF LUXE BURGER**, lime mayo, pickles, baby spinach, monterey jack, fries (V)(Δ) / £16
- HOMEMADE CURRY OF THE DAY**, steamed rice, popadum, mango chutney (GFO) / £18 [ADD GARLIC NAAN +£3.50]
- PLANT-BASED CURRY**, steamed rice, popadum, mango chutney (Veg)(GFO) / £17 [ADD GARLIC NAAN +£3.50]
- BEER-BATTERED HADDOCK**, chunky chips, mushy peas, tartare sauce / £18 [ADD HOUSE CURRY SAUCE +£2.50]
- PRIME-AGED GRILLED SIRLOIN STEAK**, with a side & a sauce of your choice (GFO) / £26
- [black garlic aioli, anchovy gremolata, red honey bbq, three peppercorn]

SIDES

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| HOUSE SALAD , (Veg) / £5 | CHARRED BROCCOLI , almond, maple tahini (Veg)(N) / £6 |
| KOFFMANN'S FRIES , dijonnaise (V)(Δ)(N) / £6 | AGRODOLCE SLAW , crushed peanuts, coriander (Veg)(N) / £6 |
| BABY POTATOES , duck fat, gremolata / £6 | CAULIFLOWER HASH BROWNS , fancy ranch (V)(Δ) / £5 |
| LOADED FRIES , smoked bacon, cheddar / £7.50 | ONION RINGS , sweet chilli sauce (Veg) / £4 |

DESSERTS

- NEW YORK CHEESECAKE**, mixed berry jam (V)(GFO) / £7.50
- SEVILLE ORANGE MOUSSE**, crushed shortbread (V) / £7.50
- TIRAMISU ROULADE**, mini ladyfinger (V) / £7.50
- CARAMEL CRUNCH CORNFLAKES BROWNIE**, aerated cream (V) / £7.50
- TRIO OF ICE-CREAM**, cookie crumble, rum & raisin, rhubarb & custard (V) / £7



TRIMMINGS & TRADITIONS



Our festive set menu runs 20 Nov – 24 Dec – think comforting classics, seasonal charm, and holiday spirit. Brochures available from our front-of-house team.

(V) Vegetarian (Veg) Vegan (Δ) Can be Made Vegan (N) Contains Nuts (GFO) Can be Made Gluten-Free
Please notify our staff of any allergies. We can accommodate allergies, but note all products may contain traces of the 14 major allergens due to possible cross-contamination. Please note that fish may contain bones. A discretionary service charge of 10% will be added to your bill.