

BAR SNACKS

Nocellara olives (vg) 5.5 | Rinkoff's Sourdough with butter (v) 5.5 | Sausage roll 6 | Scotch egg 6

SMALL PLATES

| Hummus & garlic flatbread (v) | 7.5 |
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| Padron peppers, Maldon sea salt (vg) | 7 |
| Chorizo and Manchego croquettes, smoked paprika mayo, chives | 9 |
| Halloumi fries, buffalo sauce, lemon mayo, pomegranate (v) | 9 |
| Crispy chicken thigh in buffalo sauce, sesame seeds, spring onion | 8 |
| Salt & pepper squid, chilli & spring onion, aioli | 9.5 |
| Tempura tender-stem broccoli, firecracker sauce, sesame seeds (vg) | 8.5 |
| Burrata, datterini tomatoes, balsamic vinaigrette, garlic & herb crostini (v) | 12.5 |
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MAINS

| 28-day aged sirloin, tomato confit, watercress, hand cut triple-cooked chips, peppercorn sauce | 24.5 |
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| Pan-fried seabass, rosemary potatoes, tenderstem broccoli, salsa verde, red wine reduction | 21 |
| Rocket & Goat's Cheese Salad, Goji berries, sunflower seeds, olives, tomato, miso truffle vinigarette (v) | 15.5 |
| Fish & Chips, beer battered North Sea haddock, hand cut triple cooked chips, mushy peas, tartare sauce | 17.5 |
| Smash burger, double Herefordshire chuck & rib beef patties, double cheese, brioche bun, skin-on fries | 16.5 |
| Crispy fried Suffolk chicken burger, Rinkoff's brioche bun, gochujang mayo, Iceberg lettuce, skin-on fries | 16.5 |
| Plant-based burger, smoked Gouda, pickles, jalapeno & chives mayo, tomato relish, skin-on fries (vg) | 16.5 |
| Cumberland sausages and mash, caramelised onion gravy | 17 |
| Pie of the Week, mash, caramelised onion gravy & winter greens | 18.5 |

SIDES

Skin-on fries 5 | Hand-cut triple-cooked chips 5.5 | Tender-stem broccoli with toasted almonds 6 Baby gem & kalamata olive salad (vg) 5 | Truffled Mac & Cheese sharer 8.5

DESSERTS

| Sticky toffee pudding, butterscotch sauce, salted caramel ice cream (v) | 6.5 |
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| Triple chocolate brownie, vanilla ice cream, chocolate sauce (v) | 7 |
| Ice Cream Union: sorbets & ice creams (v) | 2 per scoop |

OUR SUPPLY PARTNERS

Rinkoff's Bakery - Brick Lane, supplies our bread & our bespoke Brioche for our burgers. Baking in the capital since 1911. They know what they are doing!

Rushton's the Chef's Greengrocer – part of the Thorogood with roots in London restaurants since 1922. A century of providing the best produce from local farms.

Marrfish – a new kid on the block, supplying London's fish since 2011. The truth is they have a heritage in vessels & catching fish into Hull since the 1950s.

Joseph Marr was its founder, and the company still bears its name. agree.