

Main Menu
Mon-Fri 12pm-3:30pm / 4:30pm-10pm
Saturday 12pm-10pm

SMALL PLATES

Roasted carrot & spiced harissa hummus, rustic olive oil flat bread (vg)	6.5
Crispy chicken, siracha ketchup, kimchi	7.0
Fried chicken wings - choice of buffalo hot sauce or BBQ	5 for 7.0 or 10 for 13.0
Breaded mozzarella sticks, buffalo hot sauce & BBQ (v)	5 for 7.0 or 10 for 13.0
Mac 'n Cheese bites, smoked paprika sauce (v)	7.0
Crispy fried squid, aioli, fresh chillies	8.5
Walnut crusted goats cheese, pomegranate & apple salad, smoked chilli jam (v)	7.0

MAINS

Vegan hot-dog, pickled onions, cucumber, crispy shallots, ketchup & mustard, fries (vg)	15
Pan roasted Atlantic seabass, peperonata, sauteed new potatoes, hazelnut & caper dressing	16.5
Chef's Shepherds pie, mashed potato top, side of garden peas	15.0
Nourishment bowl - quinoa, carrot, cherry toms, broad beans, radish, pickled cucumber, pickled onions, radicchio, pea shoots & avocado mayo (vg) (ng)	13.5
	+ Breaded Mozzarella 4.0

PUB CLASSICS

North Sea Line caught haddock, our own triple cooked chips, mushy peas & tartare sauce	16.0
Herefordshire Flat iron steak, triple cooked chips, confit tomato, flat mushroom, peppercorn sauce	20.5
Angus double patty smash burger, double American cheese, burger sauce, onions, pickles, fries	15.5
Crispy fried Suffolk chicken burger, lettuce, gochujang mayo, fries	15.5
Plant-based burger, smoked vegan Gouda, pickles, lettuce, tomato relish, jalapeno mayo, fries (vg)	15.5
	+ American cheese 1.5 + bacon 1.5

SIDES / EXTRAS

Koffman's skin-on Fries (vg, ng) 5.5 / Our own Triple cooked chips (vg, ng) 5.5 / Mac 'n' Cheese (v) 6.0
Cheesy fries (v) 6.0 / Spring garden salad (vg) sml 4.5 - lrg 8.0 / Pitta bread 2.5 (v)

DESSERTS

Maple & pecan bar, custard cream	7.0
Sticky toffee pudding, toffee sauce, vanilla ice cream (v)	7.0
Dark chocolate brownie, Stracciatella ice cream (v)	7.5
Ice Cream Union selection / sorbets	per scoop 2

OUR SUPPLY PARTNERS

Rinkoff's Bakery - Brick Lane supply our bread and our bespoke Brioche for our burgers. Baking in London since 1911. They know what they are doing!
Rushton's the Chef's Greengrocer - roots in London restaurants since 1922. Over 100 years providing the best produce from local farms.
Marrfish - A heritage in vessels and catching fish into Hull since the 1950s. and now supplying London's fish since 2011.
Select butchers - East London, 'It's all about meat. Dress it up how you want, but if the meat isn't perfect, a chef, and his customers, will know.' We agree.