

## SNACKS

Nocellara olives <sup>VG</sup>	6
Smoked almonds <sup>VG</sup>	6
French fries <sup>VG</sup>	7
Halloumi fries <sup>V</sup>	9

## SMALL PLATES & SHARING

Beetroot hummus <sup>VG</sup>	6
Pumpkin Moutabal dip <sup>VG</sup>	6
Garlic labneh <sup>V</sup>	6
Soup of the day <sup>VG</sup> <i>sourdough</i>	9
Popcorn chicken <i>spring onion &amp; sesame</i>	14
Devilleed calamari <i>coriander &amp; lime</i>	17
Cobble Lane charcuterie <i>house pickles, sourdough</i>	18

## SANDWICHES

Roast satay cauliflower <sup>VG</sup> <i>tamarind, coconut yoghurt &amp; mint</i>	15
Fried chicken sando <i>Japanese mayonnaise, caramelised onion, brioche</i>	16
Classic club <i>chicken, bacon, avocado, tomato, egg mayonnasie, chips or salad</i>	17.5
Sirloin steak sandwich <i>honey mustard dressing, rocket, fries</i>	18
John Ross smoked salmon bagel <i>capers, dill, cream cheese</i>	18

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**SALADS**

Roast butternut squash salad <sup>VG</sup> 13  
*kale, vegan feta, toasted walnuts*

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Caesar 14  
*soft boiled egg, aged Parmesan*

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Add Toppings:  
*Avocado* <sup>VG</sup> 6  
*Corn-fed chicken* 7  
*Grilled halloumi* <sup>V</sup> 8  
*Cantabrian smoked anchovies* 9  
*Grilled prawns* 9  
*Seared tuna* 10

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**MAIN PLATES**

Smashed burger 16  
*onion, burger sauce, American cheese, fries*  
- *add maple cured bacon* 2

Vegan burger <sup>VG</sup> 18  
*peppers, smoked vegan cheese, fries*

Home House burger 18.5  
*onion relish, smoked Cheddar, fries*  
- *add maple cured bacon* 2

Beer battered cod and triple cooked chips 18.5  
*crushed peas, tartare sauce*

**DESSERTS**

Warm rice pudding 7  
*caramelised fig*

Triple layer chocolate cake 8

Selection of ice creams and sorbets 3 *per scoop*

Cheese selection 12  
*chutney, quince, biscuits*

<sup>V</sup> - Vegetarian  
<sup>VG</sup> - Vegan

*All prices inclusive of VAT.*

*A 15% discretionary service charge will be added to your bill.*

*For any allergy or intolerance information please ask a member of staff.*

