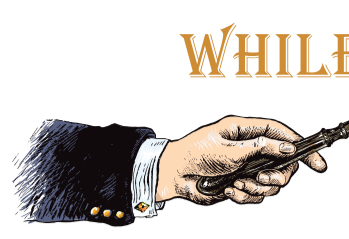
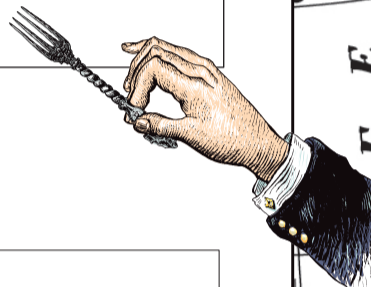
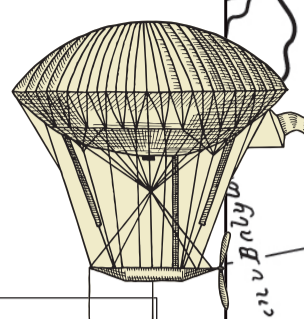


WHILE You WAIT



Marinated olives - 4.5 ve
homemade garlic focaccia - 4.5 v

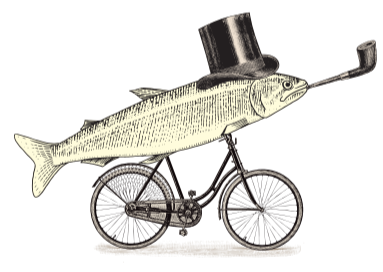


Sweet & sticky pork 9 Strips of pork marinated in soy, honey, ginger & chilli, fried & until crispy with salad	Duck croquettes 9.5 3 Asian inspired duck croquettes with honey & soy dipping sauce	Maple glazed mushroom taco 9 ve Open taco with crispy oyster mushroom, taco seasoning, pico di gallo, coriander	Salt & pepper chicken or Tofu v 9.5 Thin strips of crispy coated chicken or glazed tofu, fried with peppers & onions, finished with sweet soy, sea salt & toasted sesame seeds.
Mussels 9.5 gfo aute mussels with salami, tomato & basil butter with focaccia	Crispy onion petals 9.5 v with smoked garlic mayo	Homemade sausage roll 9.5 Homemade brown sauce, chefs salad	

the ITALIAN CONNECTION

All our pizza dough is freshly made in house, all pizzas can be enjoyed as a calzone please ask when ordering

PIZZA & CALZONES



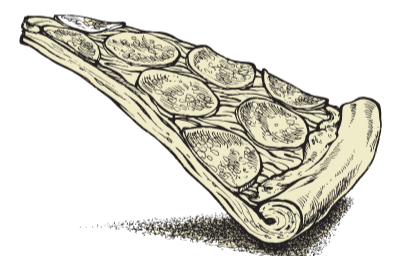
Garlic bread - 13.5
Hand stretched pizza dough baked with garlic butter
Add cheese 1.50

Sweet sticky pork - 17
Tomato & mozzarella base topped with sweet sticky pork

Margarita 15
Tomato base, Mozzarella & basil

Caprese - 17
Tomato, mozzarella, semi dried tomato, basil, garlic oil

Proscuitto -17
Tomato base, mozzarella, proscuitto, rocket, Grana Padano



FRESH PASTA

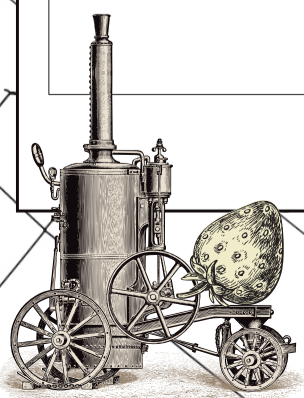
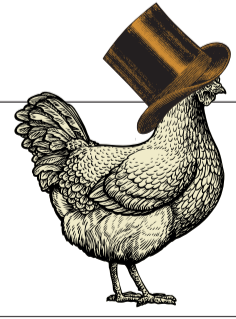
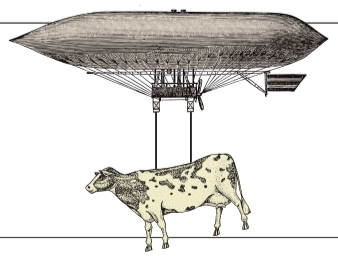
WITH...

Chicken, bacon & mushroom - 17
Creamy garlic sauce with chicken bacon & mushroom topped with fresh parmesan

Spinach & ricotta ravioli -17
sage butter sauce

Cacio e Pepe - 17
Pecorino, Black Pepper

Seafood -19
King prawns, mussels cherry tomatoes, garlic & butter



Food Allergies & Intolerances We freshly prepare all of our food in our kitchen & have assessed all the allergens in the food & drink we serve. However, because of the nature of how we prepare our food & drink, the many ingredients we use, & the shared equipment, we cannot fully guarantee our food & drink is allergen free. Please inform us of any allergens or special dietary requirements at the time of ordering. Full allergen information is available upon request.

FROM the GRILL

BURGERS

7oz burger -18
Chargrilled red onion beef burger served in a homemade brioche bun with lettuce, mozzarella cheese, sliced tomato, burger sauce & gherkins with fries

IFC burger -18
Spiced chicken thigh burger in a homemade brioche bun with lettuce, hot honey, cheese & pickled slaw with fries

Halloumi burger - 17 v
Crispy halloumi in a homemade brioche bun with Franks spiced mayo, lettuce, onion, sliced tomato & jalapenos, fries

SMOKE & SPICE

Flamed feasts to enjoy as a hanging skewer or as a sharing board

Choose your flavour

Chicken gyros - Pork & chorizo - Shawarma chicken - Halloumi & hot honey

choose your style

Hanging feast with fries, salad & dip - 22

or

A sharing graze board with 2 skewers, flatbreads, salad, fries, dips & pickles - 35

STEAKS

10oz flat iron steak - 29
served with chips & fries
A tender richly flavoured beef steak basted with butter, thyme & garlic

8oz Fillet -39
served with chips or fries
A lean & delicate steak finished with thyme, garlic, butter & sea salt

SAUCES

Peppercorn
Zoog
Gorgonzola
Curry sauce
hot honey
3.5

SIDES

Hand cut chips - 4.5

Fries - 4.5

Truffle & parmesan
fries - 6

Mashed potato -
4.5

Beer battered
onion rings - 4.5

Buttery garlic
mushrooms - 4.5

Crispy cauliflower
with cheese & truffle
custard - 6

Tender stem broccoli
finished with zoog- 5.5

Buttery garlic
mushrooms - 4.5

Dressed chef's salad
Rocket, tomato,
cucumber & onion 4.5

Seasonal buttered
vegetables - 4.5

DESSERTS

Snickers
peanut semifreddo,
chocolate mousse, roast
peanuts & hot caramel sauce
8.5 gf, v

Chocolate &
salted caramel
brownie
8.5 gf, v

Crumble of
the day -8.5

Cheesecake
of the day -
8.5

Strawberries & meringue gf v
fresh strawberries & smashed
meringue with a whipped
white chocolate cream
8.5 gf, v

Cheese board - 12
A selection of
cheeses,
homemade crackers,
chutney, grapes &
candied walnuts

Ice cream - 2.50 per
scoop
Vanilla (veo)
Chocolate • Strawberry
Honeycomb & caramel
Mango & passion
fruit sorbet (ve)

Sticky toffee
pudding with ice
cream
8.5 gf, v

Limoncello &
raspberry posset
8.5 gf, v

Affogato 8.5 gf, v
Espresso & vanilla ice cream
add a baileys or amaretto -
3.5 25ml

Chocolate
cookie dough - 8.5
VEO

TOO FULL!! ASK ABOUT OUR BEVERAGES & COCKTAIL DESSERTS

SUNDAY LUNCH

MAIN COURSE - 19 • TWO COURSES - 25 • THREE COURSES - 30

Roast sirloin of beef • Slow roast belly pork • Roast gammon
Lemon & thyme roast chicken breast • Vegetarian nut roast (v)

All served with braised red cabbage, roast carrot, crispy kale,
buttery seasonal greens, mashed potato, roast potatoes,
Yorkshire pudding & unlimited gravy

£5 supplement applies to cheese board

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