

Menu

Our Six Nations inspired menu offers a delicious selection of small plates, each coupled with a perfectly paired drink.

ENGLAND

White fish Goujons & homemade tartare sauce	7.50
+ Curious Brew Lager, <i>England</i>	5.00

IRELAND

Boxty corned beef hash cakes with Guinness Foreign Extra sauce	7.00
+ Guinness Foreign Extra, <i>Ireland</i>	5.00

FRANCE

Café au lait crème brûlée with fruit madeleines <i>V</i>	6.50
+ Moët Chandon Brut Impérial NV, Champagne, <i>France</i>	12.00

SCOTLAND

Haggis bon bons with a Talisker Whisky brose	7.00
+ Bitter & Twisted Golden Ale, <i>Scotland</i>	5.00

WALES

Black bomber Welsh rarebit with tomato chutney	6.50
+ Celt Bleddyn, IPA, <i>Wales</i>	6.00

ITALY

Antipasti - Sliced charcuterie, rosemary gordal olives, aged parmesan & gorgonzola	9.00
+ Chianti Classico Gran Selezione, Trambusti, <i>Italy</i>	6.00

V – Vegetarian *N* – Contains nuts

Allergy Advice: We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your server of any allergy or special dietary requirements that we should be made aware of, when preparing your menu request.