

### TO START

**Green Sicilian Olives | 4**

**Chicken Strips** *garlic & chive mayo & sesame seeds with BBQ or Hot Sauce* | 3 piece **7.5**

**Tofu and Vegetable Gyoza (vg)** *chilli jam* | **7.5**

**Classic Caesar Salad | 7.5** add chicken strips +5

**Symplicity Lamb Croquettes** (v or vg) *mint mayo, pickled radish, dill* | **8**

**Marmite & Black Bomber Cheddar Arancini** (v) *tomato relish, shaved parmesan* | **8**

### ROASTS

**Top Rump Beef** *from highland cattle sourced at Helifield Farm, Yorkshire* | **22**

**Beef Sirloin** *from highland cattle Helifield Farm, Yorkshire* | **26**

**Chicken Supreme** *free range & responsibly sourced* | **17**

**Half Chicken** *free range & responsibly sourced* | **20**

**Lamb Rump** *black face lambs from Dengie Marsh, Essex* | **22**

**Crispy Pork Belly** *from Tamworth pigs* | **18.5**

**Seeded Veggie Wellington** (v) (vg option available) | **15**

**Kids Roast** *half size portions of top side beef, chicken, pork, or veggie* | **9.5**

**Roasted Cauliflower Cheese** (v) | **6.50**

*All roasts are served with Yorkshire pudding, roast potatoes, honey roasted carrots & butternut squash, maple syrup parsnip, truffle buttered seasonal greens, bone marrow and red wine gravy. Vegetarian + Vegan options come with Vegan gravy. Gluten free options available.*

### BURGERS

**\*\*BURGER of the MONTH\*\***

**Gizzi-Ray Kroc** *double smash regenerative farmed beef, beef dripping onions, Wildfarmed flour demi brioche bun, organic ketchup, green peppercorn sauce, crispy fried shallots, organic lettuce, pickles, mustard, English confit mayo, American cheese, & whole bone marrow* | **14.50**

**Double Cheese + Onion Smash** *dry aged beef, American cheese, burger sauce, pickle + mustard jam, chopped onion* | **12** (Add bacon **1**)

**Joe Exotic** *dry aged beef, American cheese, blue cheese mayo, pink onions, lettuce, gherkins, scotch bonnet chilli jam, crispy bacon* | **14.5**

**Jacques Cousteau** *fried cod fish fillet, tartare sauce, shredded lettuce* | **12**

**Plant Powered** (vg or v) *Symplicity patty, vegan cheese, burger sauce, shredded lettuce, pickle + mustard jam, chopped onion* | **11**

**Seaweed Salt Fries** (vg) **4** | **Truffle and Parmesan Fries** **6.5**

### DESSERTS

**Biscoff Cheesecake** | **7.5**

**Cherry Delice** (vg) *rushed pistachio and lemon sorbet* | **8**

**Apple Crumble** *vanilla ice cream \*\*contains almonds\*\** | **8**

**Sticky Toffee Pudding** *toffee sauce & clotted cream ice cream* | **7**

**Ice Cream Scoops** *Clotted Cream / Salted Caramel / Strawberry / Chocolate* | **one scoop 2 | two scoops 4**

**Sorbet** (vg) *Lemon / Passionfruit / Lime* | **one Scoop 2 | two scoops 4**

**Soft Serve Ice Cream Sundae** *Biscoff OR Peanut Butter & Chocolate* | **7**

An optional 12.5% service charge will be added to your bill. Please let us know if you have any dietary requirements or allergies. Some dishes may contain nuts, dairy or wheat products A number of our dishes are gluten free or can be made gluten free. Ask your server for details.

(v) = vegetarian (vg) = vegan (gf) – gluten free