

Starters and Nibbles

Mixed Olives v	3
Soup of the day v	7
Grilled English Asparagus v crispy poached egg & yuzu hollandaise	8
Baked Mushroom & Goat's Cheese v on black olive toast, garlic & chive cream	8
Buddha Bowl ve chef's selection of colourful & nutritious fresh summer vegetables & grains £12 as main course. Add poached egg £1.50	8
Cheese & Charcuterie board selection of British cheeses & cured meats	14

Mains

Classic Fish & Chips beer battered haddock, mushy peas, tartare sauce & chips	15
Roasted Chicken Supreme grilled mediterranean vegetables, mushroom sauce	15
Salmon Fillet wilted spinach, lemon butter sauce	16
Rib-eye Steak confit tomato, baked mushroom, leaf salad, thick cut chips add béarnaise sauce £2	19
The Grid Burger beef burger in a brioche bun with garlic mayo, pickles & fries add fried egg, cheese or bacon for £1 each	12
Portobello Mushroom Stack v grilled vegetables, glazed goat's cheese & red pepper sauce	14

Sides

Wilted Spinach v £3.50 | Tomato & Red Onion Salad v £3 | Grilled Baby Gem v £3.50 |
Fries v £3 | Sweet Potato Fries v £3 | Mixed Salad v £3.50 | Warm Bread v £3 |
Parmesan Truffle Fries £4

Desserts

Panna Cotta v with fresh berry compote	7
Brexit Mess v eton mess dessert with crushed meringue, cream & fresh berry coulis	7
Caramel Flambé Banana v vanilla ice cream	7
Selection of Ice Cream Union Ice Cream & Sorbet v Milk chocolate Salted Caramel Vanilla Strawberry Granny Smith Green Apple Mango	
Two Scoops	5
Three Scoops	6
Cheese plate selection of British cheeses	9