

Our Food

We've teamed up with a great selection of suppliers, many of which are local to Bristol. Our aim is to bring you a menu with strong Provenance and a genuine respect for the source of our ingredients. Organic meat is at the centre of this and we're really proud to say that as well as being organic, all of our meat is free range. Don't eat meat? We have a number of vegetarian and vegan options available on the menu. Dessert is also taken care of: we've teamed up with a Bristol-based bakery to provide a selection of delicious treats.

Tapas

Veg

Spring Tabbouleh - Chickpea, green pea, parsley, radish and cucumber topped with lemon, olive oil and pomegranate seeds (vg) 5.2

Basil and Feta arancini balls with a basil yoghurt dip 4.9

Mini Spinach and Chickpea Tagine topped with Dukkah, served with bread (vg) 4.8

Falafel with Greek yoghurt & mint dip (vg) 4.8

Spinach and feta potato croquettes, Garlic Mayo dip 4.8

Halloumi stuffed with roasted red pepper in Japanese breadcrumbs, with sweet chilli dip 5.4

Breaded camembert bites 5.4

Meat

Sweet chilli organic chipolatas 6.2

Organic BBQ pulled pork bruschetta 6.2

Homemade organic pork Scotch egg 5.6

Free range and organic chicken wings with peri peri sauce 5.9

Honey and BBQ organic beef brisket 6.5

Organic beef mince meatballs in tomato sauce 5.9

Fish

Lightly dusted salt and pepper squid, lemon mayo 5.9

Moor beer hake goujons with Tartare sauce 6.4

Prawns marinated in garlic parsley and olive oil with sweet chilli dip 6.4

Burgers

All served with chunky chips. Upgrade to sweet potato fries for £1

Classic Burger 11.9

Organic steak mince, smokey cheddar, tomato, crispy onion, lettuce and burger sauce

Buttermilk Chicken Burger 12.9

Buttermilk chicken, smoked cheddar, tomato, crispy onion, lettuce and mayonnaise

Falafel and Spinach (v) 10.9

Homemade Falafel and spinach burger, Smokey cheddar, tomato, crispy onion, lettuce and garlic mayonnaise

Courgette, Carrot and Chickpea (v) 10.9

Homemade Courgette, Carrot and Chickpea burger, Smokey cheddar, tomato, crispy onion, lettuce and garlic mayonnaise

Mains

21 Day dry-aged Sirloin Steak on the bone from 100% grass fed organic beef, cherry tomatoes, onion rings and chunky chips 20.9

Organic Sous Vide Pork, gratin dauphinois, sautéed green beans and apple sauce 14.4

Organic Salmon, crushed new potatoes, spinach, and lemon & thyme sauce 14.9

Free range Organic Chicken skewer, roasted red pepper, red onion, chips and lemon mayo 13.9

Organic steak and Ale pie with ale from Atlantic Brewery, peas and mash or chips 12.9

Organic Beef short rib, slow cooked in red wine, sautéed new potatoes, mushrooms and garlic, with a red wine jus 15.4

Organic Lamb Fillet, served on crushed new potatoes and spinach with a red wine jus 16.9

Sausage and Mash - Farmhouse organic pork sausages, mashed potato, homemade gravy topped with crispy onion, served with apple compote 11.9

Fish and Chips - Sustainably caught hake fried in Moor Beer batter, served with chips, mushy peas and tartare sauce 12.9

Quinoa Salad - Chick peas, mixed leaf, radish and cucumber topped with pomegranate seeds and a orange & mustard olive oil dressing (vg) 9.9

Orange and Beetroot salad - mixed leaf with a balsamic fig and pear dressing topped with feta or vegan cheese (v) / (vg) 9.9

Pasta Primavera - Courgette, carrot, black olives, parsley, olive oil and feta or vegan cheese 9.9 (v) / (vg) Add organic chicken £2

Desserts

Super Dark Chocolate Brownie with Ice Cream 5.9

Honeycomb Rocky Road with Ice Cream 5.9

Ice Cream 3.9