



Main Menu

Starters & Sharing Plates

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| V | Baked Mini Camembert chilli jam, pickled jalapeños, and wood fired flat bread | 10.00 |
| V/VG* | Dirty Fries Smoked Pulled Pork, pickled jalapeños, cheese and sriracha mayo <i>*Can be made Vegan/Vegetarian</i> | 7.50 |
| V | Halloumi Fries with tomato and chilli jam | 6.50 |
| V | Fried Corn Tortilla Chips Served With Chard Pepper, Chipotle & Goats Cheese Dip | 6.50 |
| | Smoked Beef Nachos Smoked Beef, House Nacho Sauce, Jalapenos & Sour Cream | 6.50 13.00 _{min} |

Wood Fired Flatbreads

All flatbreads can be made vegan

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| VG* | Garlic and Herb Flatbread | 4.00 |
| VG* | Garlic and Cheese Flatbread | 4.50 |
| VG* | Garlic, Cheese & Chilli Flatbread | 5.00 |

Taqueria

2 for 10.00 or 3 for

15.00

Meats can be made gluten free

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| V/VG* | Smokey Bean Chili Pickled Jalapenos, Puffed Chickpeas & Gem Lettuce | |
| | Smoked Beef Chuck Barbacoa Adobo Sauce, Gem Lettuce & Coriander | |
| | Buttermilk Fried Chicken Tonkatsu Sauce, Toasted Sesame, Pickled Cabbage & Red Onion | |
| | Baja Cod Asian style slaw, spicy mayo, pickled cucumber, tajin | |

Burgers

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| | 6 oz Steak Burger brioche bun, gem lettuce, Tomato Chilli Jam, cheddar, Maple Bacon & Hand cut fries | 15.00 |
| | Sticky Korean Fried Buttermilk Chicken Burger brioche bun, Garlic Mayo Gem Lettuce, Asian slaw & Hand cut fries | 14.00 |
| | Spiced lamb burger brioche bun, pickled red onion, grilled halloumi, tomato relish, parmesan & Hand cut fries | 15.00 |
| V/VG | Moving Mountain Vegan Burger vegan brioche bun, gem lettuce, Tomato Chilli Jam, vegan cheese & Hand cut fries | 13.00 |



Mains

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| | Smoked Pork Belly Rib BBQ Sauce & Hand cut Fries | 13.00 |
| GF | White Hart Fish Pie cod, salmon, smoked haddock, and tiger prawns, cooked with leeks and dill, topped with smoked mash and mature cheddar | 16.00 |
| | 9 Hour Smoked Blade of Beef sticky sauce, truffle infused mash and charred greens | 16.00 |
| | Fish and Chips Beer battered cod served with Hand cut fries, peas & tartare sauce | 14.50 |
| GF | 8oz Ribeye served with Hand cut fries, grilled tomato & mushroom *Sauces: Peppercorn, Blue Cheese, Smoked Garlic Butter | Market Price 2.00 |
| | Smoked Pulled Pork & Cheddar Quesadillas Crema & Pickled Jalapenos & Hand cut fries | 12.00 |
| VG | Popcorn Cauliflower with Hand cut fries, charred corn on the cob and sriracha mayo | 12.00 |

Wood Fired Pizza

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| V/VG* | The Martello mozzarella, tomato sauce, basil <i>*Can be made vegan</i> | 12.00 |
| | The Diablo Chorizo, pickled jalapeños, tomato sauce, mozzarella | 14.00 |
| | The Capricciosa smoked ham, mushrooms, Truffle Butter, mozzarella, and tomato sauce | 14.00 |
| V/VG* | The GOAT Olives, Cherry Tomatoes & Goats Cheese <i>*Can be made vegan</i> | 14.00 |

Sides

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| VG | Hand Cut Fries | 3.00 |
| VG | Sweet Potato Fries | 3.75 |
| VG | Cajun Fries | 3.75 |
| V | Charred Corn On The Cob | 4.50 |
| VG | Asian Slaw | 2.00 |
| V | Harissa Fries | 3.75 |