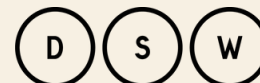


DINING MENU



SNACKS & SMALL PLATES

Gordal olives [VE, GF]	5.0
Crispy corn kernel [VE, GF]	4.0
Half Dozen Other sourdough, cultured butter [V]	6.0
Burrata, marinated courgette [V, GF]	14
Crispy cod, curry mayo, pickled red onion [GF]	9.5
Crispy sprouting broccoli, vegan aioli [VE]	7.0
Chickpea hummus, winter crudité's [VE]	7.5
Salt beef croquettes, Frenchie's mustard	9.5

LARGE PLATES

Kale Ceasar salad [V]	8.0
Add chicken	5.0
Add Manchester smoked salmon	5.0
Chicken schnitzel, aioli, baby gem lettuce	16
DSW beef burger, cheese, burger sauce, fries	18
Add bacon	+3.5
DSW plant-based burger, fries [VE]	17

SIDES

Skinny fries [VE]	5.0
Add parmesan	+2.0
Winter greens, Salsa Verde	5.0
Cauli cheese [V]	5.0

DESSERTS

Rogue Ice cream: Lotus Biscoff [V]	3.0 scoops
Sweet cream [V, GF]	
Sweet cream & AllPress affogato [V, GF]	5.0
Why not make it an Espresso Martini affogato?	+10
Lemon posset, shortbread [V]	7.5
Chocolate brownie, Rogue ice cream [V]	8.5

THE IMPORTANT STUFF

Let your server know if you have any dietary requirements or allergies when ordering food. All our food is cooked in our kitchen that uses ingredients to which some people may be allergic.

V - Vegetarian | VE - Vegan | GF-Gluten Free

A discretionary 10% service charge is added to table service bills, shared in full.