



Fuel up for your flight

We aim to serve our food in 10 minutes or less.
Please let us know if you're in a hurry.

Our eggs are free range, our meats from sustainable farms,
and our fruit and veg sourced locally where possible.

SMALL PLATES

Padron Peppers Pan fried, sprinkled with rock salt ^{VG}	7.00
Arancini Tempura fried balls of truffled risotto on mushroom bechamel ^V	8.50
Burrata Creamy burrata cheese on heritage tomatoes and basil ^V	9.95
Smoked Salmon Scottish smoked salmon, caperberries and wholemeal bread	9.95
Hummus Roasted red pepper, chickpeas, tahini, seeds, toasted sourdough ^{VG}	7.50
Chorizo Roasted chorizo cooked in red wine reduction. Team favourite!	9.00
Croquettes Tempura fried prosciutto and parmesan dumplings	8.00

PIZZA

Prosciutto Mozzarella, rocket, cherry tomatoes, parmesan flakes	13.50
Chorizo Mozzarella, grilled onions, honey	13.50
Quattro Formaggi Mozzarella, blue, brie, parmesan ^V	13.50
Ortolana Chargrilled red peppers, aubergines, onions, vegan mozzarella ^{VG}	13.00
Napoli Mozzarella, tomato, anchovies, olives, capers	12.50
Quattro Stagioni Mozzarella, British ham, artichoke, mushrooms, black olives	14.00

PASTA & SALADS

Butternut & Sage Tortelloni In a light butter sauce, parmesan flakes, sage ^V	12.50
Spinach & Ricotta Ravioli In a creamy walnut sauce, pecorino, black pepper ^V	12.50
Penne Arrabbiata In a spicy red sauce of garlic, tomato, crushed red pepper ^{VG}	9.50
Kale Caesar Salad Crispy kale and gem lettuce mix, anchovies, croutons, soft-boiled egg and lashings of Caesar sauce ^{VG} Add grilled chicken for +£3	11.00
Vegan Nicoise Salad Gem lettuce, baby potato, artichoke, tender stem broccoli, olives, capers, raspberry mustard dressing ^{VG} Add grilled chicken for +£3	12.50

V = veggie VG = vegan VG+ = can be made vegan. We handle numerous allergens in our kitchens & due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including gluten. We do not declare every ingredient used within a dish on this menu & recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide. All prices are in pounds sterling and inclusive of VAT.

FAVOURITES

All Day English Breakfast Two eggs your way, Cumberland sausage, smoked streaky bacon, tomato, baked beans, grilled mushrooms and toasted sourdough	13.50
Upgrade to The Big English for an even fuller serving for +£3	
Fish & Chips Beer battered cod, chunky chips, mushy peas and house tartare sauce	16.00
Rotisserie Chicken ½ rotisserie herbed chicken, crushed baby potatoes and coleslaw	16.00
Smashed Avocado Fork smashed avocado on toasted sourdough with rocket, sun-dried tomato and a dusting of harissa ^{VG}	9.95

BURGERS

All served on a toasted brioche bun with lettuce, tomato, gherkin and seasoned fries

VAGA Burger All beef patty, cheddar, pickled red onion, ketchup	15.00
Vegan Burger Plant-based patty, vegan cheese and chipotle mayo, pickled red onion ^{VG}	15.00
Fried Chicken Burger Buttermilk fried chicken breast and chipotle mayo	15.00

SHARING PLATTERS

All boards served with sourdough bread

Cheese Board Daily selection of UK cheeses, chutney, grapes, nuts and crisp bread	13.00
Cured Meat Board Daily selection of classic charcuterie, nuts and olives	13.00
Meat & Cheese Board Chef's choice of meats and UK cheeses, nuts, olives, crisp bread	18.00
Vegan Board Black truffle cashew nut cheese, smoky charcoal cashew nut cheese, chutney, olives, balsamic onions, walnuts and crisp bread ^{VG}	13.00

SIDES & EXTRAS

Truffle & Parmesan Fries ^V	6.00	Sourdough Bread & Butter ^{VG+}	4.00
Sweet Potato Fries ^{VG}	5.50	House Salad ^{VG}	4.00
Skinny Fries ^{VG}	4.50	Chipotle Rainbow Slaw ^{VG}	4.00

PUDDINGS

NY Cheesecake, passionfruit ^V	7.00	Chocolate Fondant, vanilla ice cream ^V	7.00
Chocolate Brownie, raspberry coulis ^V	6.50	Chef's Tiramisu ^V	7.00
Vanilla Ice Cream, salted caramel crunch ^V	5.75	Sorbet, ask for today's flavours ^{VG}	5.75



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