



small plates - great for sharing

olives (V/VGN/GF) 4.25

smoked garlic & rosemary focaccia, oil & vinegar (V/VGN/GFo) 5

murat du carta (Mr Olive Oil) 1st press extra virgin olive oil & AK cola balsamic

patatas bravas - crispy potato terrine, bravas sauce, garlic mayo (V/GF*) 6

marinated anchovies, olive oil (GF) 4

chickpea houmous, pita bread (V/VGN/GFo) 6

deep fried lasagne, garlic dip 8

12 hour braised ox cheek, parsnip purée, charred onion (GF) 11

tomato bread (V/VGN/GFo) 4.5

garlic rubbed toasted ciabatta, tomatoes, olive oil, maldon salt flakes

whipped feta, quince paste, croutes, pumpkin seeds 6.5

AK lettuce wedge (GFo) 7.5

blue cheese sauce, crispy onions, herbs, smoked bacon, pickled radish

crispy fried calamari, thai red chili & coconut sauce (*medium heat*), spring onions, coriander 8

AK chicken wings - baked n fried 7

spicy buffalo with blue cheese dip | sweet soy, ginger & sesame

meatball 9.5

jakes braised meatball & tomato ragu, garlic bread, cheese

larger plates

miso roasted squash & tagliatelle (V/VGN*) 14

squash puree, pumpkin seeds, chimichurri, pasta, hard cheese*,

spiced turkey burger (GFo) 16.5

soured cream & lettuce, crispy onions*, monterey jack cheese, brioche roll, slaw, house chips*

steak onglet (8oz), creamed potatoes, wild mushrooms, red wine sauce- *served medium-rare* (GF*) 20

chicken caesar salad (GFo) 15

gem lettuce, caesar dressing, croutes, anchovies, griddled chicken breast

braised beef shin lasagne - *4th generation recipe* 14.95

beef shin, slow braised in tomato ragu, layered with pasta, white sauce & cheese

vegetarian lasagne (V) 12.95

our house tomato ragu layered with white sauce, pasta & cheese

bhaji burger (V/GFo*/VGN*) 14

spiced golden beetroot & onion bhaji patty, pita bread, mango ketchup, sweet potato fries*

sides

AK chips (VGN*) 3.95 sweet potato fries (VGN*/GFo) 5.45 garlic bread (V) 4.95

leaf salad (V/VGN/GF) tomato, black olives, house vinaigrette 6

desserts/sweets/pudding

sticky toffee pudding, toffee sauce, vanilla ice cream (V) 7.5

chocolate tart, almond brittle, mascarpone (V) 8

affogato double espresso, vanilla ice cream, licor 43 caramel liqueur (VGN/GF) 7.75

chocolate 'crème brûlée', berry compote (VGN/GF/V) 7

stilton, quince jelly, oatcakes (V/GFo) 6.5

Ingredients are not all listed on our menus | dishes are made fresh to order

V vegetarian | VGN vegan | GF gluten free | VGNo vegan options | GFo GF options | **N** Nuts

* ** denotes dish can be altered or multipurpose fryer is used. | Fish, poultry & game dishes may contain bones.

Please ask for Allergen advice. Our small kitchen is not allergen free.

therefore there is a chance of cross contamination. If you have a severe allergy we may not be able to cater for you

Please allow extra time for meals that require us to take care in the preparation or dish alterations.