bar snacks

gordal olives (ve, gf) - £5.00 smoked almonds (ve, n) - £5.00 chilli rice crackers (ve) - £4.50 pretzels (ve) - £4.00

- all bar snacks: 3 for £12 -



nibbles and starters

honey-glazed chorizo bites (gf) - £6.50

wild mushroom on brioche with truffle cream and parsley (v, gf^{**}) - £8.75

pesto fries with garlic aioli and parmesan (n, v, gf**) - £5.75

toasted focaccia with olive oil and balsamic (ve, gf**) - £5.00

padron peppers with smoked salt and chilli oil (ve, gf) - £6.25

duck & orange pâté with caramelised red onion chutney, smoked whipped butter, and crostini - £7.75

spiced parsnip & apple soup with a toasted sourdough roll (ve, gf**) - £625



buffalo chicken tenders - £8.75

black pudding scotch egg with bread and butter pickles and hp sauce - £7.25

roasted red pepper hummus with crispy chickpeas, sweet peppers, and toasted flatbread (ve, gf**) - £7.00

plum tomato and whipped ricotta tart (ve**) - £8.25

panko crumbed king prawns with a katsu curry dip - £11.00



please let us know if you have

mains

tikka masala with coriander rice, fresh chillies, and fresh coriander (ve, n, gf**) - £16.50 (add: chicken + £4.00 or prawns + £4.50)

baked hake supreme with butterbean cassolette, lemon & parsley butter, and toasted sourdough (gf**) - £18.25

double stacked burger with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, onion ring, brioche bun, and house fries - £17.00

red pesto & butternut squash linguini with sundried tomatoes, caper, and parmesan (v, n, gf**) - £15.0

vegan pie of the day with herby roast potatoes, maple-glazed chantenay carrots, spiced red cabbage, chestnut stuffing, and house gravy (ve, n, gf**) - £15.50

turkey escalope with herby roast potatoes, honey-glazed chantenay carrots, spiced red cabbage, chestnut stuffing, and house gravy (ve, n, gf**) - £17.50

chargrilled 80z ribeye (gf**) with whole roasted plum tomato, diane sauce, and chunky chips (gf**) - £31.00

slow roasted vegetable tagine with coriander rice (ve, n, gf**) - £18.50 (we recommend adding slow roasted house brisket + £3.50)

classic fish and chips with haddock, mushy peas, chunky chips, lemon, and chip shop curry - £18.50



gf-gluten-free

gf** - gluten-free option available v**/ve** - veggie/vegan option available



stone-baked pizzas

roasted mediterranean veg with onion, confit garlic oil, and chilli flakes (ve) - £14.00

margherita with basil and mozzarella (v) - £13.00

pepperoni with sliced chillies, oregano, and mozzarella - £15.00

parma ham with rocket, sundried tomatoes, and balsamic glaze - £15.50

spicy beef and bacon with pepperoni and hot honey - £16.00

wild mushroom and parmesan with truffle oil (v) - £1500

pesto chicken with rocket and parmesan (n) - £15.00

garlic bread (v) - £10.00 add cheese (v) + £3.00

sides

house chunky chips (ve, gf**) - £5.00

skin-on fries (ve, gf**) - £5.00

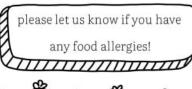
maple roasted winter veg (ve, gf**) - £5.00

coriander rice (ve, gf**) - £5.00

chip shop curry sauce (v) - £4.00

diane sauce (v) - £4.00

toasted flatbread (ve) - £4.00





sandwiches ('til 5 PM monday-saturday)

papillon grilled cheese with a three-cheese blend and onion marmalade, served on a sourdough roll (v, gf**) - £10.50

chicken, bacon, & avocado with aioli, served on a sourdough roll (gf**) - £12.50

falafel with red pepper hummus, onion, roasted bell peppers, and confit garlic oil, served on sliced sourdough (ve. gf**) - £12.00

beer-battered fish fingers with tartar sauce and mushy peas, served on a sourdough roll - £11.00

Cold Cuts with salami, pepperoni, parma ham, rocket, mozzarella, and balsamic glaze, served on a sourdough roll (gf**) - £11.25

V - vegetarian ve - vegan n - nuts gf - gluten-free gf** - gluten-free option available

desserts

sticky toffee pudding with caramel and ginger ice cream (v) - £7.50

vegan chocolate brownie with toffee ice cream and toffee sauce (ve, gf**) - £6.50

spiced apple crumble with hot custard or vanilla ice cream (v, gf**) - £7.00

black forest cheesecake (v, gf**) - £700

selection of sorbets & ice creams (v, ve**, gf**) - £6.00

selection of british cheeses with fig chutney, plattsville sourdough, and crackers (v) - £10.50

bar snacks

gordal olives (ve. gf) - £5.00 smoked almonds (ve, n) - £5.00 chilli rice crackers (ve) - £4.50 bombay mix (ve, n) - £4.00



- all bar snacks: 3 for £12 -

please let us know if you have any food allergies!

nibbles and starters honey-glazed chorizo bites (gf) - £6.50

wild mushroom on brioche with truffle cream and parsley (v, gf**) - £8.75

pesto fries with garlic aioli and parmesan (n, v, gf**) - £5.75

padron peppers with smoked salt and chilli oil (ve, gf) - £6.25

duck & orange pâté with caramelised red onion chutney, smoked whipped butter, and crostini - £7.75

spiced parsnip & apple soup with a toasted sourdough roll (ve, gf**) - £6.25 \emptyset_{m+m+1}

buffalo chicken tenders - £8.75

roasted red pepper hummus with crispy chickpeas, sweet peppers, and toasted flatbread (ve, gf**) - £7.00

V - vegetarian

gf - gluten-free

ve - vegan

gf** - gluten-free option available v**/ve** - veggie/vegan option available

sunday roasts

striploin of beef (gf**) served pink, with herby roast potatoes, maple-glazed winter veg, carrot and swede mash, yorkshire pudding, and house gravy - £22.00

turkey escalope (gf**) with herby roast potatoes, maple-glazed winter veg, carrot and swede mash, yorkshire pudding, and house gravy - £17.50

pork belly (gf**) with herby roast potatoes, mapleglazed winter veg, carrot and swede mash, yorkshire pudding, and house gravy - £20.00

gf pie co. vegan pie (v, ve**, n, gf**) with herby roast potatoes, maple-glazed winter veg, carrot and swede mash, yorkshire pudding, and house gravy - £15.50

mains



double stacked burger with american cheese, bacon, burger sauce, baby gem lettuce, beef tomato, onion ring, brioche bun, and house fries - £1700

red pesto & butternut squash linguini with sundried tomatoes, caper, and parmesan (v, n, gf**) - £1500

classic fish and chips with haddock, mushy peas, chunky chips, lemon, and chip shop curry - £18.50



PAPILLON

stone-baked pizzas



roasted mediterranean veg with onion, confit garlic oil, and chilli flakes (ve) - £14.00

margherita with basil and mozzarella (v) - £13.00

pepperoni with sliced chillies, oregano, and mozzarella - £15.00

parma ham with rocket, sundried tomatoes, and balsamic glaze - £15.50

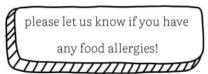
spicy beef and bacon with pepperoni and hot honey - £16.00

wild mushroom and parmesan with truffle oil (v) - £15.00

pesto chicken with rocket and parmesan (n) - £1500



garlic bread (v) - £10.00 add cheese (v) + £3.00





desserts

sticky toffee pudding with caramel and ginger ice cream (v) - £7.50

vegan chocolate brownie with toffee ice cream and toffee sauce (ve, gf**) - £6.50

spiced apple crumble with hot custard or vanilla ice cream (v, gf^{**}) - £7,00

black forest cheesecake (v, gf**) - £700

selection of sorbets & ice creams (v, ve**, gf**) - £6.00

selection of british cheeses with fig chutney, plattsville sourdough, and crackers (v) - £1050



V - vegetarian
ve - vegan
n - nuts
gf - gluten-free
gf** - gluten-free option available

sides

house chunky chips (ve, gf**) - £5.00

skin-on fries (ve, gf**) - £5.00

house gravy (ve) - £4.00

maple-glazed winter veg (v, ve**, gf**) - £5.00

herb roasted potatoes (ve. gf^{**}) - £5.00

stuffing balls (n) - £5.00