

BITES

House focaccia & butter (v)	5
Marinated olives (ve) (gf)	5.5
Root vegetable crisp & sriracha aioli (v) (gf)	6
Courgette pakoras & raita dip (v) (gf)	6.5
Hummus, chilli oil & flatbreads (ve)	6.5
Deep fried brie bites & spicy tomato chutney (v)	7.5

STARTERS

Ham hock terrine, piccalilli & toasted focaccia	9
Crispy chilli squid, kale & jalapeño aioli	9.5
Sticky sweet & spicy pork rib with apple slaw (gf)	15
Seasonal tomato & basil salad (ve) (gf)	9.5
<i>add Burrata (v) + 5</i>	
Smoked salmon, dill sour cream, onion & rye bread crumb	12.5
Soup of the day	9.5

ROAST

All served with roast potatoes, seasonal veg, yorkshire pudding & Gravy

Roasted chicken supreme (gf)	18
28 day aged beef sirloin (gf)	22
Roasted duo of meats (chicken & beef sirloin) (gf)	22
Braised lamb shank (gf)	22
Roasted cauliflower steak (v)	16
Children's roast	12

Cauliflower cheese (v) 5.5 / Sage & onion stuffing 6

PUB CLASSICS

Beer battered fish & chips with crushed peas & tartar sauce	18
Classic Caesar salad	15
<i>add Chicken breast + 5</i>	
8oz Beef burger, truffle mayo, cheddar, pickle & fries	16.5
Cumberland sausage & Mash with crispy leek & gravy	16.5
8oz Rump steak frites served with garlic & herb butter	19.95
Fisherman's pie with lemon & dill sauce and seasonal greens	18.5

SIDES

Chips (ve) (gf) 4.5	Fries (ve) (gf) 4.5	Buttered new potatoes (v) (gf) 5	Side salad (ve) (gf) 5.5
Tender stem broccoli, mascarpone & almond (v) (gf) 6		Roasted carrots with nduja & honey (gf) 6	

*If you have any allergies or intolerances please inform a member of the team before ordering.
Please note a discretionary 10% service charge will be added to your bill.*