

BITES

House focaccia & whipped butter (v)	4.75
Marinated Gordal olives (ve) (gf)	4.95
Fresh pickles with dill sour cream (v)	4.95
Harissa Hummus, pomegranate, pine nut & mint dressing with flatbread (ve)	5.75

STARTERS

Chilli & lime chicken wings, toasted sesame & spring onions	7.95
Ham hock & cheese croquette with mustard mayo	7.95
Cold smoked trout, fresh fennel & cucumber salad with dill sour cream (gf)	14.50
Duck liver parfait, Cumberland sauce with toasted brioche	9.25
Crispy polenta cakes, roasted red pepper sauce & pesto salad (v)	8.75
Soup of the day served with focaccia & whipped butter (v)	9.5
Black pudding scotch egg with apple ketchup	10

ROAST

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

28 Day Aged Beef Sirloin	22
Roast Chicken Supreme	19
Honey & Orange Glazed Gammon	18
Roasted Cauliflower Steak (v)	16

Cauliflower cheese 5.5 / Sage & onion stuffing 6 / Braised buttered sprouts 5

MAINS

Beer battered fish & chips with crushed peas & tartar sauce	18.5
Crispy chicken burger, smoked paprika mayonnaise, cheddar cheese, slaw & fries	17.95
8oz Beef burger, bacon & red onion jam, aioli, cheddar cheese, pickle & fries	18.5
Pan fried seabass with nduja puy lentil ragu (gf)	22
Massaman vegetable curry, deep fried spring onion & jasmine rice (v) (gf)	16.95
Pie of the day served with either chips or mash & gravy	21.5

SIDES

Chips (ve) (gf)	4.7
Fries (ve) (gf) Add Truffle & Parmesan £1.5	5
Seasonal Veg (v) (gf)	4.5
Mash Potato (v) (gf)	5
Creamed Spinach & Leeks (v) (gf)	4.7
Peppercorn/Fruity Curry/Red Wine Jus (v) (gf)	5