

NIBBLES

Silver & green antipasti olives £6

Warm bread & sourdough basket, balsamic oil, house hummus £6

Baked chilli & lime nuts £4

STARTERS

Soup of the day, warm bread & salted whipped butter £7

Smoked Haddock & Chorizo Croquettes, bloody Mary mayonnaise & burnt lime £9

Cajun Calamari, roasted red pepper & vodka dressing, crispy rice £10

Pigs Cheek, celeriac & pommes mousseline puree, pan fried mushroom, wild garlic & pork jus £10

Fied Halloumi, burmus, coriander & pomograpate salsa, fried pitta, baba ghapoush, crispy kale, fie

Fried Halloumi, hummus, coriander & pomegranate salsa, fried pitta, baba ghanoush, crispy kale, fig, dark honey (VG) £9

Wild Mushrooms - marmite, mushroom & tarragon arancini, toasted vegan rarebit (VG) (V) £9

MAINS

Bacon Chop, black pudding & wholegrain mustard mash, braised sweet heart cabbage, shallot & cider jus £24

Beetroot Gnocchi, hazelnut charred carrots, wilted spinach, balsamic jelly (V) (VG) £18

Seabream Fillet, basil broth, Mediterranean vegetables, egg noodles £22

Butternut, lentil & almond wellington, parmentier potatoes, purple sprouting broccoli, rich tomato ratatouille (V) (VG) £19

Pan fried Lambs Liver, confit garlic mash, sticky red cabbage, whiskey & thyme sauce £22

Roast Chicken breast, Cannon potato, purple sprouting broccoli, carrot puree, jus £21 **Duo of Beef**, short rib of beef, beef & leek stew topped with a herb dumpling, dauphinoise potatoes,

charred carrot, cabbage, jus £27

Fish & Chips, crushed pea's, lemon, tartare sauce £17

Ribeye Steak, twice cooked chips, roast tomato, flat cap mushrooms, dressed rocket £33

Sauces £3, Peppercorn, Blue cheese, Whiskey & thyme

BURGERS

Burgers come with dressed salad & fries

8oz Beef Burger, smoked steaky bacon, cheese, confit garlic mayonnaise tomato, baby gem served on a sourdough toasted bun £18

Jerk Chicken breast burger with corn & coriander relish £18

Plant Based burger, vegan confit mayonnaise, tomato, baby gem, served on a toasted bun £17

SIDES £5

Triple cut chips sea salt
Sticky red cabbage
Confit garlic mash
Onion rings
Medley of buttered vegetables
Posh fries – parmesan & truffle
Salt & pepper halloumi fries
Goats cheese balls
Sweet chilli Egg noodles

DESSERTS

Dark chocolate and hazelnut brownie, milk chocolate sauce vanilla ice cream £8

White chocolate & raspberry brulee, butter shortbread, raspberry sorbet £8

Green apple & vanilla cheesecake, candy pistachio £8

Coconut panna cotta, poached pineapple £8

Selection of local cheese, celery, house chutney, artisans crackers £11