

STARTERS

Homemade Soup of the Day, tin loaf, whipped salted butter(v) £6

Mussels, red onion, cider, crème fraiche, sourdough wedge £8

Jameson, garlic & wild mushroom croquettes, sour cream & parsley dip, dressed salad (v) £9

Smoked Salmon Mousse, horseradish, dill pickled cucumber, melba toast £10

Confit Duck Leg Cassoulet, tomato sauce, cannellini beans, & crispy shallots £11

Wood Pigeon Breast (may contain shots) balsamic beetroot, game crisp, mushroom ketchup £11

Melon, tomato, Prosciutto, rocket £10

MAINS

Sweet Potato, Spinach & Cauliflower Massaman Curry, pilau rice, spring onion, garlic & coriander naan (v) (vg) £21

Oven Baked Lemon, Garlic & Thyme Chicken Breast, sweet potato puree, roasted new potatoes, braised shallot £27

Pork Loin, Parsnip & almond mash, parsley, quince puree, tenderstem broccoli, salami crisp, jus £28

Beer Battered Haddock, crushed garden peas, triple cooked chips, tartare sauce £19

Duo of Lamb - Lamb rump, lamb stew, cannon potato, buttered cabbage, chard, jus £28

Ribeye Steak, vine cherry tomato, field mushroom, triple cooked chips & dressed salad £36

Venison Wellington, salt baked celeriac, spinach, confit tomato, dauphinoise chips & blackberry jus £34

Salt Cod Ballantine, saffron chowder, crispy kale & herb oil, £26

Vegan Feta Salad, dressed leaf on a bed of tomatoes, kale & brown rice (v) (vg) £18

Classic Caesar Salad, Prosciutto, Parmesan, egg, anchovies, & croutons, £17

Add Free Range lemon, garlic & thyme chicken breast £6 or smoked salmon £6

All of our burgers are served on a pretzel toasted bun, with baby gem, fresh tomato, fries & dressed salad Vegan Cheese Burger (v) (vg) £17

Beef Burger, gherkin, onion chutney, cheese, burger sauce £18 Korean BBQ Chicken Burger, gochujang sauce, Asian slaw £18

Rustic 11" Pizzas with a tomato base, topped with dressed rocket **Prosciutto & Buffalo Mozzarella &** tomato £15 **Spinach**, mushroom & caramelised red onion £15 (v)

SIDES £6

House Salad with wholegrain mustard dressing
Dauphinoise chips
Salt & Pepper fries
Stir-fried green beans, chopped nuts
Pilau Rice, spring onion, coriander, caramelised onion
Buttered cabbage & bacon
Beer Battered onion rings
Triple Cooked Chips

SAUCES £4

Peppercorn Blue Cheese

DESSERTS

Sticky Toffee Pudding, salted caramel sauce, Thunder & Lightening ice cream £8

Banoffee Mess, caramelised banana, vanilla cream fudge £7

Chocolate Orange Brownie, Death by Chocolate ice cream £8

Espresso Cheesecake, coffee latte whipped cream, cocoa powder, walnuts £8

Local Selection of Cheese, celery, grapes, apple, artisan crackers £11