

Starters

soup of the day, sourdough bread & butter (V) GF	£5.50
pickled beetroot, beetroot puree, whipped goats cheese, rocket (v)	£7.00
ham hock, mrs kirkhams cheddar & spring onion croquettes, spinach puree	£7.50
asparagus, poached egg, parmesan, maitaise sauce (V)	£8.50
pork rilletes, cornichons, toasted baguette GF/DF	£8.50
spiced rum cured salmon, charred pineapple, pomegranate molasses GF/DF	£9.00

Mains

spanish chicken wrapped in pancetta, stuffed with manchego & shallots, tomatoes, chorizo, sherry, green olives GF	£18.50
pork belly, salt baked celeriac puree, hasselback potatoes, red apple chutney	£18.50
confit duck leg, red wine jus, cavolo nero, dauphinoise potatoes	£17.50
traditional beer battered fish & chips, tartare sauce, pea puree	small- £11.50 large- £17.00
pan seared chalk stream trout, grilled peach, guacamole, curly endive, new potatoes	£21.50
mediterranean fish stew, rouille, toasted ciabatta GF/DF	£20.00
wild mushroom & spinach risotto, parmesan (V) GF	£16.00
tenderstem broccoli, butter bean, pomegranate, caramelised red onion & sundried tomato salad, mustard dressing, thick cut chips (Vegan)	£14.50
lamb moussaka, greek salad	£17.50
prime beef cheese & bacon burger with baby gem & tomato, coleslaw, fries	£16.00
chicken, pancetta & leek pie, hispi cabbage, creamy mash (<i>please allow 20 minutes cooking time</i>)	£18.00

Steaks –all steaks served with field mushroom, grilled tomato, fries & garlic butter, add peppercorn sauce for an additional £1.50

8oz ribeye £26.00

8oz filet £36.00

10 oz rump £24.00

