

Starters

soup of the day, sourdough bread & butter (V) GF	£5.50
mini spanakopita, kalamata tapenade, coloured tomatoes (v)	£8.50
smoked duck, pickled purple carrots, blackcurrant puree, wasabi	£9.00
harissa roasted cauliflower, babaganoush, dukkah (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, kale, chips or new potatoes GF	£18.50
pork belly, salt baked celeriac puree, hasselback potatoes, red apple chutney	£18.50
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, pecorino & truffle oil risotto, (Vegan) GF	£16.00
baked aubergine schnitzel, chickpea & tomato salsa, roasted pepper, zhug (Vegan)	£14.50
lamb moussaka, greek salad	£17.50
prime beef cheese & bacon burger with baby gem & tomato, coleslaw, fries	£16.00
beef steak & pigeon pie, hispi cabbage, creamy mash (please allow 20 minutes cooking time)	£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
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dishes marked with GF/DF can be done gluten free/dairy free, please inform us when ordering
we cannot guarantee that dishes do not contain nuts or bones, if you do have specific dietary requirements

