



Starters

celery, apple & tomato soup, sourdough bread & butter (V)(VG)GF	£5.50
trio of salmon; beetroot, pink peppercorn & gin gravadlax, whiskey & orange marmalade gravadlax, lambton & Jackson deep smoked salmon served with horseradish crème fraiche, pickled cucumber, brown bread & butter GF	£9.50
chicken liver pate, cranberry sauce, sunflower rye melba toast GF	£8.00
baked Portobello mushroom stuffed with roasted pepper relish, topped with goats cheese, balsamic dressed rocket(V)(VG)GF	£8.50

Mains

honey & mustard glazed chicken supreme, parsnip puree, tenderstem broccoli, parmentier potatoes GF	£18.50
traditional beer battered fish & chips, tatare sauce, pea puree GF	£15.00
market fish of the day: lemon & caper butter, samphire, new potatoes GF	£18.00
wild mushroom, leek, camembert & truffle gratin, green beans, new potatoes (V) GF	£16.00
linguine, butternut squash sauce, stilton, walnuts & spinach (V)	£14.50
vegetarian chilli, rice & tortillas (Vegan) GF	£16.00
slow cooked beef bourguignon with creamy mash GF	£20.00
venison, pancetta & red wine puff pastry pie, wholegrain mustard mash, kale, jus <i>(please allow 20 minutes cooking time)</i>	£18.00
seabass, Jerusalem artichokes, crushed new potatoes, fennel, walnut & orange spiced salad GF	£19.00

Steaks GF –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

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

