



Starters

soup of the day with buttered bread (VE)(GF)	£7.00
smoked salmon & prawn pate, chicory salad, multigrain bread	£12.00
smoked cod roe, potato bread, pickled red onions, chives (GF)	£9.00
warm salad of halloumi & roasted butternut squash, hummus, rocket, pomegranate (V)(GF)	£9.00
roasted courgette, feta & honey, toasted pine nuts, baby leaf spinach, sunblushed tomatoes, chargrilled sourdough (V)(GF)	£9.00
crispy pork belly, black pudding, celeriac remoulade, crispy capers, apple sauce	£10.00

Mains

chargrilled boneless half chicken, confit garlic & truffle butter, salad, fries (GF)	£20.00
seared calves liver & bacon, mashed potato, savoy cabbage, onion gravy, crispy onions (GF)	£16.00
confit duck leg, dauphinoise potatoes, braised red cabbage, roasted roots, tenderstem broccoli, orange sauce (GF) vegan alternative available	£22.00
braised ox cheek, baby onion, smoked bacon, button mushrooms, red wine sauce, buttered curly kale, mashed potato(GF)	£18.00
chicken & mushroom pie, vegetables, thick cut chips <i>(please allow 20 minutes cooking time)</i> vegan alternative available	£18.00
The Green Room burger, 7oz beef burger, bacon, tomato, lettuce, Monterey Jack, caramelised onion, béarnaise, coleslaw, fries (GF) vegan alternative available	£16.00
8oz rump steak, watercress, grilled mushrooms & tomatoes, peppercorn sauce or bearnaise, thick cut chips (GF)	£22.00
unlimited steak for the whole table, start with salad & bread then steak & chips, peppercorn sauce & béarnaise (GF)	£35.00
catch of the day, see the special board	

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