



STARTERS

- Bread and butter £3.50
- Roast tomato and red pepper soup, yoghurt, basil oil £8.00
- Potted salt beef brisket with grain mustard, piccalilli, seeded crackers £10.50
- Grilled celeriac, wild mushrooms, celeriac purée, pomegranate £9.50
- Steamed mussels, harissa, coriander, coconut milk £10.50
- Smoked salmon, watercress pesto, heritage beetroot £12.00
- Tamarind spiced chicken wings £10.00

MAIN COURSES

- Fennel sausage and mash, sage crisps, red onion gravy £17.00
- Gnocchi, mushrooms, truffle and Parmesan emulsion, garlic, chilli £19.50
- Dry-aged beef burger, Monterey Jack cheese, sriracha mayo and chips £19.00
- Beer-battered line-caught haddock, mushy peas, tartare sauce and chips £19.00
- Sweet potato and chickpea burger, tomato salsa, beetroot hummus and chips £16.00
- Pan-fried sea bream, bok choy, carrots, spring onions, soy and lemongrass glaze, chilli £22.00
- 8oz Sirloin steak, mushroom, cherry tomatoes £32.00
- Sauces: Red wine jus or peppercorn £2.00*
- Buttermilk chicken and cashew nut curry, saffron rice, poppadom £19.00
- Caesar salad, soft-boiled egg, anchovies, aged Parmesan £9.50/£13.50
- Add chicken £5.00*

SIDES

£5.00

Honey-glazed carrots
Truffle Mac'n' Cheese
Triple cooked chips

Mixed leaf salad, honey-mustard dressing
Seasonal greens
Truffle mashed potato

DESSERTS

- Sticky toffee pudding with salted caramel ice cream £7.50
- Berry and apple crumble with mascarpone ice cream £7.00
- Chocolate brownie with vanilla ice cream £7.00
- British cheese selection, crackers and chutney £11.50
- Pineapple and kiwi carpaccio, passion fruit, coconut sorbet £7.50