



Menu - Served Wednesday To Saturday 12-2:30 & 5-8:30

Starters & Small Plates

Warm Sour Dough Rolls, Marinated Olives,
Olive Oil (V)(GFR) £7

Bowl of Marinated Olives (V)(GF) £4

Kitchen Soup of The Day,
Sour Dough Roll & Butter £7 (V)(GFR)

Ham Hock Terrine, Pickled Autumn Plums,
English Mustard Mayonnaise,
Dressed Watercress (GF) £10

Crispy Korean Fried Chicken, Gochujang sauce,
Sesame Seeds, Spring Onion,
Chilli & Toasted Peanut £9

Sticky Treacle Braised Beef Cheek,
Sour Dough Crumpet, Crispy Onions,
Horseradish Creme Fraiche £10

Nduja & Stout Steamed Mussels, Fennel
& Chilli, Toasted Sourdough £11

Mushroom Arancini, Rich Tomato Sauce, Fresh
Parmesan, Black Truffle Oil (V) £9

King Prawn and Chorizo Bruschetta, Coriander,
Pickled Red Onion, Caper Popcorn £10

Tempura Dill Frickles, Ranch Dressing
& Hot Honey (V)(GF) £8

(V) - Vegetarian (GF) -Gluten Free (GFR) - Gluten Free
On Request (VER) - Vegan On Request

All our dishes are subject to availability. Our dishes
are all freshly cooked, so please allow for cooking
times. Please let us know of any **Dietary** or **Allergen**
requirements.

A **12.5% service** charge will be added to tables of 8
or more **VAT** is included

Mains

Slow Cooked Wild Venison Ragu, Tossed with
Rigatoni Pasta, Finished with Aged Parmesan
Cheese and Garlic Ciabatta £17

Chefs Pie of the Day, Creamy Mash Potato,
Braised Savoy Cabbage, Rich Gravy, £18

Battered Haddock Filet, Hand Cut Chips,
Mushy Peas, Curry Sauce, Tar-Tar Sauce (GFR)
£18

Pan Roasted Chicken Breast, Parsnip Puree, Wild
Mushrooms, Cavalo Nero, Cider Jus (GF) £18

Surf and Turf, 4oz Sirloin Steak, Breaded
Scampi, Hand Cut Chips, Beer Battered Onion
Rings & Dressed Watercress £26

8oz Sirloin Steak, Hand Cut Chips, Beer Battered
Onion Rings and Dressed Watercress (GFR) £25

Panko Crumbed Katsu Chicken Burger,
Wasabi Mayonnaise, Kimchi Slaw,
Buttermilk Bun & Seasoned Fries £18

Butternut Squash, Goats Cheese and Onion
Tart Tatin, Hassle Back Potatoes,
Kale & Hazelnut Salad, Balsamic Glaze (V) £18

Pan Fried Cod Fillet, Braised Lentils, Leeks and
Samphire, Citrus Beurre Blanc (GF) £20

Wild Mushroom, Leek & Toasted Chestnut
Pappardelle, Truffle Oil, Garlic Ciabatta (V) £17

6oz Wagyu Burger, Bacon, Gouda Cheese,
Watercress, Tobacco Onions, Blue Cheese mayo,
Buttermilk Bun & Seasoned Fries (GFR) £18

Sides

Peppercorn Sauce or Bernaise Sauce (GF) £2.50

Hand Cut Chips (GF) £4.50

Seasoned Fries (GF) £4.50

Truffle & Parmesan Fries (GF) £7

Onion Rings £5

Garlic Ciabatta Slices £4