MENU

Small plates		Sharing	
Roasted tomato and red pepper soup, herb salsa, sourdough croutes (ve)	£6.80	 Charcuterie Board Stilton / cheddar / brie / chorizo / salami	£18.50
Wild mushroom arancini, Parmesan, Bloody Mary dip (v)	£7.20	prosciutto crudo / pickles / garlic sourdough	
		Camembert Board	
Smoked salmon, dill crème fraiche, sourdough, capers, cress	£7.50	Garlic and rosemary Camembert served with toasted sourdough bread, chutney & celery (v)	£12
Duck parfait, Gin & orange zest, chutney, sourdough bread	£7.50		
Halloumi sticks, spicy tomato dip (v)	£6.50		
	Main	Plates	
Beef Burger, brioche bun, bacon, cheese, pickle, onion rings, baby gem lettuce, tomato, mayo and skin on fries	£15	Slow cooked daube of Beef, maple marinated root vegetables horseradish mash, shallot gravy	£17.50
Jerk Chicken Burger, brioche bun, pineapple and tomato salsa, lettuce,	£14.50	Pan fried Sea bass, rosemary roast potatoes, winter greens, red wine gravy, salsa verde (gf)	£16.90
mayo and skin on fries Spicy Veg Burger with red pepper, carrots, spinach, onion and cauli, spicy mayo, baby gem lettuce, served with sweet potato fries (v) (veo)	£14.50	Mushroom and lentil wellington, maple root vegetables, roast potatoes, shallot gravy (ve)	£14
Sides		Desserts	
Truffle and parmesan fries (gf)	£6.50	 Vanilla cheesecake, Winter berry	£7
Sweet potato fries (v)	£6	compote (v)	
Seasoned skin on fries (v) Onion rings (v)	£4 £4	Dark chocolate brownie, amaretti crumble, vanilla ice cream (v)	£7
		Vegan chocolate orange tart, vegan ice cream (ve)	£7

Allergens - Please let us know if you have any allergies or dietary requirements. Our dishes are made here and we cannot guarantee the total absence of allergens in our dishes. (v) vegetarian (ve) suitable for vegans (veo) vegan option available (gf) recipe without gluten