## MENU

## Small plates

| Roasted tomato and red pepper soup, <br> herb salsa, sourdough croutes (ve) | $£ 6.80$ |
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| Wild mushroom arancini, Parmesan, <br> Bloody Mary dip (v) | $£ 7.20$ |
| Smoked salmon, dill crème fraiche, <br> sourdough, capers, cress | $£ 7.50$ |
| Duck parfait, Gin \& orange zest, chutney, <br> sourdough bread | $£ 7.50$ |
| Halloumi sticks, spicy tomato dip (v) | $£ 6.50$ |

## Sharing

Charcuterie Board
Stilton / cheddar / brie / chorizo / salami
$£ 18.50$ prosciutto crudo / pickles / garlic sourdough

Camembert Board
Garlic and rosemary Camembert served
with toasted sourdough bread, chutney \& celery (v)

## Main Plates

Beef Burger, brioche bun, bacon, cheese, pickle, onion rings, baby gem lettuce, tomato, mayo and skin on fries

Jerk Chicken Burger, brioche bun, pineapple and tomato salsa, lettuce, 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)

## Sides

| Truffle and parmesan fries (gf) | $£ 6.50$ |
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| Sweet potato fries (v) | $£ 6$ |
| Seasoned skin on fries (v) | $£ 4$ |
| Onion rings (v) | $£ 4$ |


| Slow cooked daube of Beef, maple <br> marinated root vegetables horseradish <br> mash, shallot gravy | $£ 17.50$ |
| :--- | ---: |
| Pan fried Sea bass, rosemary roast <br> potatoes, winter greens, red wine gravy, <br> salsa verde (gf) | $£ 16.90$ |
| Mushroom and lentil wellington, maple <br> root vegetables, roast potatoes, shallot <br> gravy (ve) | $£ 14$ |

## Desserts

Vanilla cheesecake, Winter berry
compote (v)

Dark chocolate brownie, amaretti $£ 7$ crumble, vanilla ice cream (v)

Vegan chocolate orange tart, vegan ice $£ 7$

