



SNACKS

Marinated mixed olives £5 (GF/VG)

Bread, honey & paprika butter £5

Hot spicy sesame chicken wings, crispy onions £8 (GFA/DFA)

Crispy jackfruit, pickled daikon, soy & mirin dip £8 (GF/DF/VG)

Cauliflower pakora, lime pickle, mint yogurt £8 (GF)

STARTERS

Beef brisket, rosti, fried egg, pico de gallo, chimichurri £10

Curried monkfish, polenta chip, minted peas, scraps £9

Asparagus, poached egg, parmesan, gremolata pangrattato £8.50 (GFA/DFA)

ROASTS

Beef sirloin £22 (GFA/DFA)

Chicken supreme £20 (GFA/DFA)

Aubergine & wild mushroom pithivier £20 (DFA)

All served with roast potatoes, seasonal greens, slow braised carrot, cauliflower puree, yorkshire pudding

Cauliflower cheese £5 | Pigs in blankets £6 | Crispy sage & onion stuffing £4.50

MAINS

Beef burger, maple bacon, cheese, onion chutney, burger sauce, fries, slaw £18.50 (GFA/DFA)

Beer battered haddock, hand cut chips, minted peas, tartar sauce £19

Chicken supreme, romesco sauce, roscoff onion, new potato, asparagus, toasted almonds £20 (GFA/DFA)

Spiced roast cauliflower, aloo chaat, dahl, chaat granola £18 (GFA/DF/VG)

SIDES

Fennel & orange salad £5 | Polenta chips & chermoula £6 | Seasonal vegetables £4.50 | Rosemary fries £5 | Slaw £4

DESSERTS

Lemon meringue, almond sponge, raspberries £9 (GF)

Banana chocolate chip cake, caramelised banana, peanut brittle, banoffee ice cream £9

Cardamom panna cotta, pistachio, pink peppercorn crumble, rhubarb £9 (GFA)

Cheeses, crackers, grapes, chutney £13.50

Sorbet - raspberry | lemon | mango £2.50 scoop | 3 scoops £7 (GFA/DFA)

Ice cream - vanilla | chocolate | banoffee £2.50 scoop | 3 scoops £7 (GFA)

Please note that dishes come as stated on the menu any change or substitution may incur a supplement

(GF) Gluten Free (GFA) Gluten Free Adaptable (VG) Vegan (VGA) Vegan Adaptable (DF) Dairy Free (DFA) Dairy Free Adaptable

We strive to look after any guests with allergies, please inform your server if you have an allergy to any of the following:

Gluten, Milk, Eggs, Tree Nuts, Peanuts, Celery, Crustaceans, Fish, Lupin, Molluscs, Mustard, Sesame Seeds, Soybeans, Sulphur Dioxide or Sulphates

Please be aware that some of our dishes may be made Gluten or Milk Free however the kitchen works with all the other Allergens and therefore we cannot guarantee that there will not be traces.