

Snacks & Starters

Marinated mixed olives £5_(GF/VG)

House breads, hummus, oil & balsamic £8.50

Buffalo chicken wings & blue cheese dip £9_(GFA)

Crispy calamari, chorizo arrabbiata, aioli dip £9_(GFA)

Buffalo halloumi bites, aioli dip £8.50_(GFA)

Soup of the day & focaccia bread £8.50_(GFA)

Twice baked smoked dapple cheese souffle, gremolata, pangrattato £9

Korean glazed pork belly, Asian slaw, toasted peanuts £9.50_(DFA)

Miso roasted heritage carrots, labneh, spiced roasted hazelnuts, parsley oil £9_(GF)

Beef brisket, rosti, fried egg, pico de gallo, chimichurri £11

Tandoori cod, red lentil dahl, pickled onion, mint yogurt £10

Roasts

Beef sirloin £23_(GFA/DFA)

Pork belly, crackling, burnt apple puree £22_(GFA/DFA)

Roast chicken breast £21_(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 £6.50 | Crispy pork, sage & onion stuffing £5

Mains

'Fish of the day' new potatoes, braised fennel, scorched courgette, brown shrimp & caper beurre blanc £25_(GFA)

Beef burger, maple bacon, cheese, onion chutney, burger sauce, fries, slaw £19_(GFA/DFA)

Falafel burger, haloumi, tzatziki, chilli sauce, fries, slaw £19_(GFA)

Beer battered haddock, hand cut chips, minted peas, tartar sauce £20

'Bangers & mash' Cumberland sausages, buttery mash, seasonal vegetables, crispy shallots, gravy £19

Potato dumplings, kale, truffled mushroom velouté, hazelnut, salsa verde £20

Braised fennel, baba ghanoush, cous cous, harissa, dukkah, baby leeks £18_(GFA/DF/VG)



(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.