



Nibbles

Focaccia ^{VE} 6
olive oil, balsamic vinegar

Duck Croquettes 6.5
caramelised onion mayo, Parmesan

Green Pitted Olives ^{VE, GF} 5.5

Pigs in Blankets 7

Starters

Potted Hot Smoked Trout 9
horseradish crème fraîche,
pickled fennel, crostini

Smoked Honey Chicken Wings ^{GF} 8.5
pickled celery

Mussels 10.5
white wine sauce, toasted sourdough

Beef Tartare ^{GF} 10.5
cured egg yolk, potato crisps

Scallops Served in Shell 10.5
celeriac purée, pickled apple,
black pudding

Pork Belly Bites ^{GF} 9
apple cider glaze, chives

Pumpkin & Sage Raviolini ^{VE} 9.5
pumpkin cream, crispy sage,
crushed hazelnut

Warm Beetroot Salad ^{VE, GF} 8
black garlic aioli, dukkha, chicory,
watercress, pickled shallot

Soup of the Day ^V 7.5
warm sourdough, whipped butter

Mains

Confit Duck Leg 22
beans, pancetta & sausage cassoulet,
cavolo nero, Madeira jus

Pan-fried Fillet of Bream ^{GF} 25
crushed new potato, tenderstem broccoli,
salsa verde, red wine reduction

Roasted Rump of Lamb ^{GF} 26
petits pois à la française, chantenay
carrots, truffle mash, red wine jus

Corn-fed Chicken Supreme ^{GF} 21.5
butternut squash purée, sautéed
wild mushroom, savoy cabbage,
brown butter sage jus

Beer Battered Haddock ^{GF} 18
triple-cooked chips, crushed
peas, tartare sauce, lemon

Short Rib & Chuck Burger 18
smoked streaky bacon, Monterey Jack
cheese, iceberg, gherkins,
burger sauce, skin-on fries

8oz Sirloin Steak ^{GF} 33
tomato confit, roasted mushroom,
triple-cooked chips, peppercorn sauce

King Prawn & Crab Linguine 20
cherry tomato, garlic, chilli, lobster bisque

Roasted Cauliflower ^{VE, GF} 16.5
romesco sauce, capers, almonds,
crispy chick peas

Smoked Mushroom Burger ^{VE} 17
smoked cheese, paprika aioli,
iceberg, skin-on-fries

Steak & Ale Pie 19
mashed potatoes, roasted carrot,
buttered cabbage, gravy

**Spiced Butternut
Squash & Spinach Pie** ^{VE} 17
roasted carrots, kale,
triple-cooked chips, gravy

Fish Pie 18
smoked haddock, prawns & salmon,
dill & peas, mashed potatoes,
buttered greens, tenderstem broccoli

Sides

Triple-cooked Chips ^{VE, GF} 5.5

Skin-on Fries ^{VE, GF} 5.5

Mashed Potato ^{V, GF} 5

Charred Tenderstem Broccoli ^{VE, GF} 7
lemon & garlic

Truffle Fries ^{GF} 7.5
Parmesan, truffle oil

Buttered Greens ^{V, GF} 5

Rocket, Pear & Walnut Salad ^{VE, GF} 5



(V) Suitable for vegetarians (VE) vegan (VEA) vegan alternative available (GF) gluten free (GFA) gluten free available

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.