



SNACKS

SOURDOUGH balsamic vinegar & oil (pb) or butter (v) - 4

NOCELLARA OLIVES (pb) (gif) - 3.75

BLACK GARLIC HUMMUS with sumac roasted cauliflower, heritage carrot, sesame, flat bread (pb) - 7.5

SHARERS

WHOLE BAKED CAMEMBERT rosemary, garlic & sourdough toast - 16.75

MUSSELS MARINIÈRE steamed with onion, white wine, cream & parsley & fries - 10

STARTERS & SMALL PLATES

CELERIAC & TRUFFLE SOUP crispy sage, parsley oil (pb) (gif) - 6.5

HOT SMOKED CHALK STREAM TROUT kohlrabi & celeriac remoulade, capers, beetroot coulis (gif) - 10.5

CRISPY SALT 'N' PEPPER SQUID chilli mayonnaise (gif) - 9.75

CHICKEN & LIVER PATE drunken prunes, cress, sourdough toast - 9

PICKLED PEAR & BEETROOT CARPACCIO chicory, feta, lemon & wholegrain mustard dressing, toasted seeds (v) (gif) - 9

LARGE PLATES

BATTERED HADDOCK & CHIPS, garden peas & tartare sauce (gif) - 16.75

VEGAN BURGER, topped with Mozzarella in a loaded bun with chips (pb) -15.75

GRILLED BEEF BURGER, with cheese in a bun loaded with burger sauce, lettuce, tomato salsa & pickle with chips - 15

PUMPKIN RAVIOLI sage butter, roasted pumpkin, sauteed wild mushroom, crispy shallot, pumpkin seed (vg) - 15.25

*ALL SERVED WITH ROASTED POTATOES, MAPLE ROASTED CARROT & PARSNIPS, KALE, HISPI
CABBAGE & SPROUTS, CELERIAC PURÉE, YORKSHIRE PUDDING & GRAVY*

ROAST 28-DAY SIRLOIN OF BEEF - 19.75

ROAST HALF CHICKEN, PORK & SAGE
STUFFING - 19

MUSHROOM & CASHEW
WELLINGTON - 17

ROAST PORK BELLY - 16.50

ROAST TURKEY, PORK & SAGE STUFFING, PIGS
IN BLANKETS - 19

ALL OF OUR ROASTS ARE AVAILABLE IN KIDS SIZES

SIDES

SAUTEÉD SAVOY CABBAGE pancetta, thyme & Parmesan crumbs - 4.5

MASHED POTATO - 4.75

HOUSE SALAD: Baby leaf, beetroot & carrot salad, wholegrain mustard & balsamic dressing (pb/gif)- 4.75

BRAISED RED CABBAGE - 4

PIGS IN BLANKETS - 5

CHIPS - 4.25 Add parmesan & truffle oil - 1

CAULIFLOWER CHEESE - 5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge may be added to your bill.

KIDS MENU

FISH & CHIPS with peas - 7.5
BEEF BURGER & CHIPS served plain. Ask to add cheese. - 7.75
CHICKEN GOUJONS with peas - 7
MACARONI CHEESE (v) - 6

WE CAN DO ALL OUR DISHES IN HALF SIZE KIDS PORTIONS

PUDDINGS

STICKY TOFFEE PUDDING with custard (v/gif)- 7
APPLE & RASPBERRY CRUMBLE TART with amaretto custard (v) or vegan ice cream (pb) - 8.5
CHOCOLATE DOME, hazelnut praline, vanille creme anglaise (v) - 7
TRIO OF ICE CREAM / SORBET, ask our team for the selection of flavours - 6
SELECTION OF BRITISH CHEESES with grapes, biscuits & chutney - 11
CHOCOLATE & SALTED CARAMEL TART, caramel sauce & vanilla ice cream (v) - 7

AFTER DINNER

AMERICANO	3	FLAT WHITE	3.1	AMARETTO	4.65	BAILEYS	5.3
BREAKFAST TEA	3.5	LATTE	3	COINTREAU	4.4	DOWS PORT	3.7
CAPPUCCINO	3	HOT CHOC	3	MARTELL VS	4.4	TOKAJI KATINKA-	8.2
ESPRESSO	2.4	HERBAL TEA	3.5			DESSERT WINE	

WHAT'S ON IN NOV

CHRISTMAS LIGHT TURN ON & LOCALS CHRISTMAS PARTY

16TH NOVEMBER

It's that time of year again!! The lights will be going up, the tinsel and the garlands. We'd like to invite all our friends and locals over for a free mulled wine and a mince pie between 4pm - 6pm!

THANKSGIVING SUPPER CLUB

WEDNESDAY 23RD NOVEMBER

We're hosting an extra special Supper Club for Thanksgiving. Don't worry we are not having sweet potato with marshmallows!!

Booking is essential and we often fill up fast. Starts at 7pm.

CHRISTMAS QUIZ

17TH DECEMBER

Our festive Christmas Quiz is back! Join us for all kinds of festive Trivia!!!

FESTIVE DRAG SHOW

23RD DECEMBER

After the roaring success of the Pride Party we have invited Chamonix Aspen back for a night of festive song!!

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