



Here at , we're passionate about food. Our team of talented chefs, using carefully sourced British ingredients, will bring you the best freshly-cooked dishes every time.

### STARTERS

- Roasted courgette, pea & basil soup with barrel aged feta cheese (v) £8.50
- Whipped cod's roe with crispy potato, caviar & soft herbs £10.50
- BBQ octopus served with heritage tomato salad and harissa dressing £14.00
- Crispy pig cheek in a mandarin & chilli glaze, served with sage & celeriac remoulade £12.00

### MAINS

- Whole corn fed chicken to share with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy £67.00
- Sirloin of beef roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy £26.00
- Roasted pork loin with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding, gravy & apple sauce £25.00
- Braised lamb shank with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy £29.00
- Spiced butternut squash pie with roasted potatoes, seasonal vegetables, cauliflower cheese, Yorkshire pudding & gravy (pb) (v) £24.00
- Cured & roasted Chalk Stream trout with courgette piperade, mussels, lobster sauce and aioli £27.00
- Roasted hake with English pea, broad bean & long stem broccoli, Jersey Royal foam and salsa verde £28.00

### SIDES

- Cumberland pigs in blanket £6.00
- Pork, apricot & chestnut stuffing £6.00
- Extra Yorkshire pudding (v) £2.00
- Pint of roast potatoes (pb) (v) £7.00
- Endive, watercress and Blue Vinny salad with walnuts (v) £5.50
- Lemon dressed rocket & Grana Padano salad £5.50



Bruno Minucelli  
Head Chef

Allergens/Nutrition



**If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (v) vegetarian (pb) plant-based.**