



Starters

Game terrine, prune chutney, pickled walnuts, melba toast
British charcuterie plate, pickles & chutney
House cured salmon, horseradish creme fraiche
Crab & lime mayo on toasted sourdough, watercress salad
Root vegetable tarte tatin, candied beetroot VG GF
Celeriac veloute, sage brown butter pumpkin
Baked camembert, garlic, rosemary & honey, toasted sourdough V (£2 supp.)

Mains

Homemade beef burger, Kelston cheddar, bacon jam, lettuce, tomato, onion, mayo, skinny fries
Veggie burger, grilled halloumi, lettuce, tomato, onion, pickles, sweet potato fries V
Cider battered or grilled fish & chips, crushed peas, house tartare sauce, charred lemon GF
30 day dry-aged rib eye steak, roasted cherry tomatoes, garlic butter, hand cut chips
Freshford fish pie topped with Welsh rarebit
Venison steak & kidney pie, creamy mash & greens

Wild sea bass, Jerusalem artichoke puree, roasted garlic & red wine
Braised ox cheeks, glazed chantenay carrots, smoked mash & pickled walnuts
Roasted partridge with Swiss chard, girolles & celeriac dauphinoise
Sweet potato & apricot loaf, roasted shallots, cavalo nero, celeriac dauphinoise
Stuffed baby gem squash with chilli, ginger & buckwheat VG / GF
Kale Caesar salad with crispy aubergine, croutons, toasted pumpkin seeds & tahini dressing VG

Sides

Skinny fries VG / GF
Seasonal veg V / GF

Triple cooked chips VG / GF
Green salad VG / GF

Sweet potato fries VG / GF
Creamy mash V / GF

