



Light Bites £4

Pork crackling, apple sauce
 Mini breads, oil & infused butter
 Norcellara olives

Aperitifs £8

Caperitif & tonic
 Pampelle spritz
 Kamms bitter lemon

Starters

Soup of the day, crusty bread VG	£6.00
Homemade pate, farmhouse chutney, melba toast	£7.00
Whitebait & dill mayo	£7.00
Crab & lime mayo on toasted sourdough, watercress salad	£9.00
Baked camembert, garlic, rosemary & honey, toasted sourdough V	£9.00
Artichoke fritters & dill mayo VG GF	£7.00

Mains

Homemade beef burger, French's American mustard, lettuce, tomato, onion, pickles skinny fries	£14.00
Balsamic glazed Portobello mushroom burger, lettuce, tomato, onion, pickles, skinny fries V	£12.00
<i>Add cheddar / halloumi / blue cheese</i>	<i>£1.00</i>
Cider battered or grilled fish & chips, crushed peas, house tartare sauce, charred lemon GF	£13.00
Pie of the day, roasted root veg & gravy	£14.00
8oz rib eye steak, roasted cherry tomatoes, bone marrow butter, hand cut chips	£24.00
Garlic & herb stuffed chicken breast, roasted root veg, balsamic & rosemary glaze	£16.00
Turmeric roasted cauliflower salad, kale, spinach, buckwheat, cashews, tahini dressing VG / GF / N	£13.00

Sides

Skinny fries VG / GF	£3.50
Hand cut chips VG / GF	£4.00
Roasted root veg VG / GF	£3.50
Green salad VG / GF	£3.50

Desserts

Scoop of ice cream or sorbet	£1.50
Iced nougat parfait, almond praline	£7.00
Cranberry & orange bread & butter pudding served with cream	£7.00
Local & English cheese for two, crackers, chutney, quince jelly, walnuts, frozen grapes	£12.00

Our food is freshly prepared to order so please bear with us during busy times.
 Please inform a team member of any allergies or intolerances prior to ordering
 V – vegetarian / VG – vegan / GF – free from gluten / N – contains nuts