



#### 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

#### Roasts

Topside of beef	£14.00
Roast chicken breast	£14.00
Caramelised onion, mushroom & nut roast V / N	£12.00

*Served with celeriac & thyme puree, roast potatoes, roasted root veg, greens, Yorkie, gratin & gravy*  
*Vegan & gluten free options available*

#### 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
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
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