

## À la carte menu

Served Monday – Friday 12pm – 3pm and 6pm – 9pm

Saturday 12pm – 9pm

### Starters

Heirloom tomatoes with basil, mint and croutons *vg* £7/£12

Grilled sardines, smoked tomato sauce £9/£15

Broccoli, beetroot, baby spinach, cranberries, watercress blue cheese salad *gf* £8/£14

Freshford charcuterie plate, breads, pickled vegetables and chutney *n* £9/£15

Pan fried wild mushrooms on toasted sourdough, sunflower seed butter, walnuts and cured egg yolk *v/n* £7/£12

Fresh crab, avocado, tomato and rocket salad, coriander salsa and lime mayo *gf* £9/£15

### Mains

Confit roast duck leg, summer slaw, sesame seeds, pine nuts, Asian dressing *gf/n* £16

Roasted cod fillet, herb crumb, spiced kale, romesco sauce *N* £18

Chargrilled cauliflower, cumin, courgette, mint, pine nut, smoked tomato sauce *vg/gf* £16

Roast pork belly, caramelised apple, potato rosti, collard greens & bacon *gf* £18

Buddha bowl – mushroom, turmeric cauliflower, pickled red cabbage, lentils, avocado, tomatoes *vg/gf* £14

Sweetcorn, feta and polenta with aubergine sauce, oregano, pomegranate and mint *v/gf* £14

Chargrilled lemon and thyme marinated flat iron chicken with mooli, radish and watercress salad *gf* £16

### Desserts

Mulled wine poached pear and vegan ice cream *gf/vg* £7

Buttermilk Panna Cotta with gooseberry compote £7

Chocolate brownie, raspberries, honeycomb and vanilla ice cream *v* £7

Scoop of ice cream or sorbet £1.5

Cheeseboard for two – local cheeses, crackers, homemade chutney, frozen grapes £12

Our menu is cooked to order, please bear with us during busy times | please advise a team member of any allergies prior to orders

*vg* – vegan, *v* – vegetarian, *gf* – free from gluten, *n* – contains nuts

## Classic Menu

*Served Monday – Saturday 12 – 9pm*

### Sharing Nibbles

Parmesan cheese twists *v* £5

Spiced lamb scrumpets with pickled vegetables £6

Rustic bread, olives, oil and balsamic *vg* £8

### Mains

Cider battered or grilled haddock, hand cut chips, tartar sauce, crushed buttered peas, charred lemon *gf* £15

Smoked globe artichoke, courgette and carrot ribbons, semi dried tomato and miso pesto, pickled ginger, sugar snap peas and cep powder *gf/vg* £14

Beef Burger with applewood welsh rarebit, Bourbon bacon jam, baby gem lettuce, tomato, gherkins and skinny fries £15

Thai veggie coconut burger, lime mayo, chilli & coriander slaw, sweet potato fries *vg* £15

Brigham crab and salmon burger with lime mayonnaise, jalapeno jam, baby gem lettuce, tomato, gherkins and skinny fries £17

10oz Rump steak *gf* £20

8oz Ribeye steak *gf* £26

Steaks served with skinny fries and watercress salad

*Add Bearnaise sauce or Au Poivre sauce £4*

### Sides - £4.50 each

Skinny fries *vg/gf* | Sweet potato fries *vg/gf* | Hand cut chips *vg/gf*

Tenderstem broccoli and almonds *vg/n/gf*

Kale, chilli and ginger *vg/gf*

Rocket & Parmesan salad *v/gf*

Tomato and red onion salad *vg/gf*