

À la carte menu

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

Saturday 12pm – 9pm

Starters

Red pepper, tomatoes and chilli soup, crusty bread *vg* £6

Chicken liver parfait, toasted brioche, homemade chutney £9

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

Smoked salmon, fennel, red onion, watercress, black pepper, longtail caper berries, toasted sourdough £10/£15

Mains

Confit roast duck leg, bean cassoulet *gf* £16

Whole seabass, new potatoes, lemon, persillade *gf* £19

Stuffed pumpkin, wild rice, Bramley apple, fennel, pecans and pomegranate *vg / gf* £16

Tenderloin of pork, heritage carrot, tenderstem broccoli, new potato, Jus *gf* £18

Harvest Buddha bowl, mushrooms, spiced chickpeas, pickled red cabbage, roast squash, purple spouting broccoli, tomatoes, hazelnuts *n / vg / gf* £14

Chargrilled flat iron chicken, roasted red onion, butternut squash, watercress salad, chimichurri dressing £16

Desserts

Sticky date pudding, toffee sauce, salted caramel ice cream £7

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

Jam roly-poly, custard £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

Beef shin croquettes, wasabi mayo £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

Wild mushroom ragu, pappardelle, cashew nuts *n / v* £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

10oz Rump steak *gf* £20

8oz fillet steak *gf* £28

Steaks served with skinny fries and watercress salad

Add chimichurri dressing or Au Poivre sauce £4

Sides - £4.50 each

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

Tenderstem broccoli and almonds *vg/n/gf*

Kale, chilli and ginger *vg/gf*

Roasted butternut, red onions & chimichurri *vg*

Tomato and red onion salad *vg/gf*