SMALL PLATES

Artisan Bread - Balsamic, extra virgin olive oil (v) (gfa)	4.5
Honey & Mustard Glazed Sausages	5
Our Kitchen Soup - Artisan bread (v) (gfa)	5
Bubble & Squeak - Poached egg, Hollandaise (v) (gf)	6.5 /12
Wild Mushrooms - White wine, garlic crème fraiche on toasted sour dough (v)	5-5
Pan Fried Squid & Chorizo - Olives, chorizo oil	6.5
Honey Baked Boxed Camembert - Sourdough, onion jam. great for sharing (v) (gfa)	14

ROASTS

All served with a Yorkshire pudding, roast potatoes, red wine gravy, roasted carrots & parsnips, buttered greens, baked cauliflower cheese

Slow Roast Pork - Rhubarb sauce 15

Boneless Half Chicken - Bread sauce 15

Topside of Beef - 15.5

Nut Roast 14

SHARING ROASTS

(Minimum of two people sharing)

Boneless Half Chicken - Bread sauce 15 per person

Mixed Meat Platter - Boneless chicken, pork, beef topside 15.5 per person

LARGE PLATES

Steak Burger - Cheddar, bacon, tomato jam, gherkin, pickled vegetables, seasoned fries (gfa)	14
Grilled Chicken Burger - Avocado, Tomato jam, pickled vegetables, seasoned fries (gfa)	14
Portobello Mushroom & Halloumi Burger - Pesto, gherkin, pickled vegetables, seasoned fries (v) (gfa)	13
Beer Battered Cod - Chips, minted mushy peas, tartare sauce	14
Chickpea, Tomato & Spinach Curry - coconut rice (ve)	11
Pan Fried Stone Bass Fillet - Bok choi, tenderstem broccoli, shiitake mushrooms, lemon ginger dressing	15.5
8oz Sirloin Steak - Field mushroom, slow roasted tomato, seasoned fries, béarnaise sauce (gf)	22
Porcini, Wild Mushroom & Truffle Oil Tagliatelle (v)	13
Chicken Caesar Salad - Baby gem leaf, crispy warm bacon, croutons, anchovies, Caesar dressing	12

SIDES

Seasoned Fries • Kale, Mange Tout, Tenderstem Broccoli • Mixed Leaf Salad • Sweet Potato Fries

