## 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

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\begin{aligned}
& \text { All served with a Yorkshire pudding, roast potatoes, red wine gravy, roasted carrots \& parsnips, } \\
& \text { buttered greens, baked cauliflower cheese }
\end{aligned}
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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 $\mathbf{1 5}$ per person
Mixed Meat Platter - Boneless chicken, pork, beef topside $\mathbf{1 5 . 5}$ 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

