

DINNER MENU

PRE-STARTERS

		Kcal	Price
VG	Homemade focaccia with olive oil & balsamic vinegar & gordal olives	326	£7.00
DF, VG	Harisa & cauliflower hummus with toasted homemade focaccia	393	£7.00

STARTERS

GFO, VG	Soup of the day with homemade focaccia	521	£9.00
GF	Braised pigs cheeks, Duchess potato, charred heritage carrot, burnt apple purée, cider jus, with parsnip crisp	590	£10.00
GF	Venison & black pudding bonbons with seared king oyster mushroom, shallot purée & red wine jus	634	£11.00
GFO	Potted shrimp with toasted sourdough toast	578	£11.00
GFO	Whipped goats curd with honied fig, walnut & crostini	598	£9.00
DF, GFO	Smoked salmon on rye bread with lemon & dill aioli, caperberries, crispy capers	521	£9.00

SIDES

VG	Hand cut chips or skinny fries	412	£4.00
VG	Side salad, leaf, cucumber, cherry tomatoes, dressing	99	£3.00
V	Seasonal greens	388	£4.00

Please let your server know if you have any dietary requirements

MAINS

		Kcal	Price
	8oz Rib eye steak, with confit tomatoes, hand cut chips, house made peppercorn sauce	1013	£32.00
	Wild boar & apple sausages & mash, aged gravy, crispy onions	964	£19.00
GFO	Mussels in tomato & chorizo sauce with homemade focaccia & fries	876	£21.00
VG, DF	Vegan pie of the week with mash potatoes & seasonal greens	728	£16.00
GF, DF	Monkfish with tomato, chorizo & butter bean cassoulet	758	£22.00
GFO, DFO	House made beef burger, with crispy pancetta & brie, spiced cranberry chutney with fries, served in a brioche bun	1166	£18.00
VG, GF, DF	Seared celeriac with beetroot fondant, beetroot purée, roasted shimeji mushroom with a mushroom jus	701	£20.00
GF, DF	Adnams beer batter haddock, minted mushy peas, hand cut chips with house made tartar sauce <i>50p from every fish & chips purchased is donated to support the charitable works of Adnams Community Trust</i>	1294	£18.50
GF	Seared calves liver with leek potato cake, sautéed greens & pancetta crisp	718	£19.00
GF	Pan seared chicken breast with dauphinois, shallot purée, buttered savoy & leeks with a chicken & thyme reduction	926	£21.00

OUR MENUS ARE LOCALLY SOURCED, RESPONSIBLY PRODUCED AND SUSTAINABLY DELIVERED

(pb) = Plant-based / Vegan (v) = Vegetarian (gf) = Gluten Free (n) = Contains Nuts

For dietary requirements or allergy information, please speak to a member of our team. Adults need around 2000 Kcal a day.

A discretionary 10% service charge will be added to your food & drink bill, all of which goes to the wonderful front & back of house teams