



FOR THE TABLE

Sourdough with balsamic vinegar and cold pressed rapeseed oil (pb)	3
Marinated Nocellera olives (pb) (gif)	5
Cumberland sausage roll	4
Cumberland Scotch egg served with apple ale and chilli chutney	5

TO SHARE

Whole baked Camembert with rosemary and garlic	14
Deli board of houmous, babaganoush, roasted peppers, marinated artichokes, Nocellera olives, lilliput capers & flat bread (v)	15
<i>Add cured meats £6</i>	

STARTERS & SMALL PLATES

Crispy salt & pepper squid, chilli mayonnaise (gif)	7.5
Venison, pork & green peppercorn terrine with blackberries & sourdough	8
Grilled halloumi atop a chicory, avocado, quinoa salad with pomegranate & herbs (gif) (v)	8 / 13
Rustic hummus with saumac roasted cauliflower, roasted carrots & flat bread (pb)	7
Gin cured smoked salmon, crab & dill mousse, keta caviar, crispy seaweed & toast	9

LARGE PLATES

Salt-baked celeriac katsu curry with an edamame salad and steamed rice (pb) (gif)	12
Grilled beef burger, topped with cheese in a glazed bun loaded with little gem, tomato, burger sauce and pickles, with chips	13
Pan fried chicken supreme, with saffron mash, greens & red wine jus	13.5
Battered haddock and chips with garden peas and tartare sauce (gif)	13.5
Pumpkin tortellini tossed with wild mushrooms, truffle oil & sage, served atop Jerusalem artichoke puree	12.5
Moving Mountains burger, topped with vegan cheese, with gem, tomato, burger sauce & pickle with chips	13
Pan fried haunch of venison with roasted vegetables, braised red cabbage and finished with a red wine jus	17.5
Pan fried Chalk Stream trout on a bed of buttered leeks, samphire and saffron potatoes, and a creamy curried mussel sauce (gif)	15
Braised ox cheek cottage pie served with served buttered hispi cabbage, peas and leeks	13.5
28 day aged ribeye, 8oz served with salad, chips and your choice of green peppercorn, blue cheese sauce or red wine jus.	24

Ask us about what's on the specials this week!

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

SIDES

Buttered baby potatoes (gif)	3.5
House salad with maple and mustard dressing (pb) (gif)	4
Buttered seasonal greens (gif)	4
Chips (pb) (gif)	3
Katsu curry sauce (pb)	1.5

KIDS MEALS

Boiled egg & soldiers (v)	4
Messy spaghetti & Arrabbiata sauce (pb)	4
Fish fingers, chips & peas	5
Roast chicken supreme, chips & peas (gif)	6
Beef burger brioche bun & chips	6

TO FOLLOW

Sticky toffee pudding with a rich toffee sauce and vanilla ice cream (v) (gif)	6
Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6
Baked New York cheesecake with mango sorbet & salsa of pineapple, mint & pomegranate (pb) (gif)	7
Your choice of our ice creams and sorbets (v) (pb) (gif)	scoop 2
British cheese board; Lincolnshire poacher, Baron Bigod and Cashel blue with chutneys and crackers (v))	8.5
Apple and pear oat crumble with creamy custard (v)	7

AFTER DINNER

Americano	2.7	Flat white	2.8	Amaretto	3.85
Breakfast tea	3.2	Latte	2.7	Cointreau	3.60
Cappuccino	2.7	Hot Chocolate	2.7	Martell VS	3.60
Espresso	2.1	Herbal tea	3.2	Baileys	3.60
				Dows Port	3.60
				Noble Riesling	4.80

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