



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

SUNDAY ROASTS

Roast 28-day aged sirloin of beef	17
Half roast chicken with sage, pork & onion stuffing	14.5
Roast pork belly with apple sauce	14.5
Mushroom & cashew nut Wellington (pb)	12.5

SHARING

Cote de boeuf	45
Whole roast chicken	35

SIDES

Yorkshire pudding (v)	1
Pork, sage & onion stuffing	2.5
Pigs in blanket with rosemary, honey & mustard	3.5
Cauliflower cheese (gif)	3.5

All Roasts come with garlic & rosemary roasted potatoes, Yorkshire pudding, roasted carrots & parsnips, braised red cabbage & gravy.

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
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	13
Moving Mountains burger, topped with vegan cheese, with gem, tomato, burger sauce & pickle with chips	13
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

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, vanilla ice cream & toffee sauce (v) (gif)	6
Baked vanilla NY cheesecake, mango sorbet, pineapple, pomegranate & mint salsa (pb) (gif)	7
Chocolate brownie, raspberry sorbet, freeze dried raspberries & whipped cream (v) (gif)	6
Selection of ice cream & sorbets (v) (pb) (gif)	per scoop 1.5
British cheese board with chutney, grapes & biscuits	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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