

Nibbles

Selection of Homemade Breads, Olives and Oils £5.50 (GF Option, V)

Chipolatas, Aioli & Red Onion Jam £7

Pork Pie & Apricot Piccalilli £5.50

Roast Garlic Ciabatta (V) £3.75 / with Cheese £5 / with Cheese & Tomato £5.50

Starters

Soup of the Day with Homemade Bread £7 (V) (GF Option)

Ham Hock Terrine, Charred Lettuce, Fresh Tomato, Avocado Puree, Brown Butter & Bread Crumb, Pickled Onion Gel £7.50

Soused Mackerel, Strawberry, Apple, Radish and Fennel Salad & Basil Dressing £8 (GF Option)

Pan Fried Scallops, Tandoori Cauliflower, Cauliflower Puree, Lime Pickle Gel & Homemade Popadam £12 (GF Option)

Kidderton Ash Goats Cheese, Salt Baked Beetroots, Beetroot Textures, Walnut, Apple & Frisse Endive £7.50 (GF Option)

Mains

Bacon Double Cheese Burger, Homemade Burger Sauce, Chips & Side Salad £15.50

Plant Based Burger, Vegan Mayo, Crispy Onions, Chips & Side Salad £14 (V, VG)

Beer Battered Haddock, Mushed Garden Peas, Chips & Tartare Sauce Small £12 / Large £15.50 (GF Option)

Trio of Pork: Fillet, Confit Shoulder & Faggot, Apricot Puree, Apple, Buttered Mash & Tenderstem Broccoli £18 (GF Option)

Pan Fried Chicken Supreme, Nduja Croquette, Charred Sweet Corn, Sweet Corn Puree & Chicken Butter Sauce £17

Pan Fried Sea Trout, Leek, Caper & Wholegrain Potato Cake, Samphire, Cream & Lovage Sauce £17 (GF Option)

Sweet Potato & Red Lentil Rogan Josh, Pilau Rice & Flatbread £14 (GF Option) (V, VG)

Gin Cured Salmon Salad, Orange, Chicory, Endive with Lemon Dressing £13 (GF Option)

Buddha Bowl: Tandoori Cauliflower, Tenderstem Stem Broccoli, Sweet Potatoes, Coriander Mayo & Apricot & Cumin Couscous £13 (GF Option) (V, VG)

8oz Rump Steak & Chips Served with either a Rocket Salad or Slow Roasted Tomatoes & Mushrooms £22 (GF Option)

Sides

Chips £4.50 (GF Option)

Tenderstem Broccoli & Cumin Roasted Cashews £4.50 (GF Option)

Rocket, Cherry Tomato Salad, Olive & Parmesan Salad £4 (GF Option)

Apricot & Cumin Couscous £4

Peppercorn Sauce £2 (GF Option)

Béarnaise Sauce £2 (GF Option)

We're aware that some guests may have specific allergy constraints. If so, please inform a member of our team as they will be happy to assist. Our main priority is to protect all our customers and staff whilst at the premises, if you have any concerns please inform a member of staff.

Sandwiches

Home Cooked Ham, Cheddar Cheese & Pickle £7.50 (GF Option)

Fish Fingers, Tartare Sauce & Baby Gem £9 (GF Option)

Steak, Fried Onions & Béarnaise Sauce £11 (GF Option)

Gin Cured Salmon, Dill Crème Fraîche & Endive Open Sandwich £9 (GF Option)

Confit Lamb Flatbread, Rogan Josh Sauce, Lime Pickle Gel & Crispy Onions £10

Tandoori Cauliflower Wrap & Coriander Mayonnaise £8 (V, VG) (GF Option)

Ploughman's Lunch, Home Cooked Ham, Cheddar, Blue Cheese, Pork Pie & Pickles £10 (GF Option)

**All sandwiches are served on ciabatta or homemade brown bread and served with a side salad & homemade crisps.*

Sandwiches Are Served Monday to Friday between 12 - 2.30 & Saturday 12-3

Puddings

Sticky Toffee Pudding, Butterscotch Sauce & Vanilla Ice Cream £7 (GF Option)

Lemon Meringue Pie, Raspberry Puree & Fresh Berries £7.50

Chocolate & Mint Delice, Pimms Granita, Crispy Mousse & Macerated Berries £7.50 (GF Option)

Orange & Stem Ginger Cheesecake, Lime Chantilly & Fresh Orange £7.50

Selection of Fine Cheese £10 (V) (GF Option)

Homemade Ice Cream

Vanilla (GF)
Chocolate Brownie
Strawberry (GF)
Salted Caramel Fudge
Rum & Raisin (GF)
Black Forest Gateau
Passion Fruit (GF)
Malted Milk (GF)
Lemon Meringue

Sorbet

Blackberry & Lavender (GF)
Apple & Elderflower (GF)
Raspberry (GF)
Mango (GF)
£2 per scoop

Food service hours

Monday - CLOSED

Tuesday - CLOSED

Wednesday & Thursday 12-2.30 5-8pm

Friday 12-2.30 5-8.30pm

Saturday 12-3 5-8.30pm

Sunday 12-6

Please book to avoid disappointment.

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