

Toasted Flat Breads (v)  
olive oil & aged balsamic, Greek olives & stuffed bell  
peppers  
6.00



Selection of Artisan Breads (v)  
olive oil & aged balsamic  
5.00

## STARTERS & SHARERS

Black Treacle & Rum Cured Salmon  
pickled fennel, tapioca cracker  
7.50

Ham Hock & Pea Pressing  
pineapple & ginger chutney  
7.50

Mojito Prawns  
salsa verde, rocket salad  
9.50

Antipasti Sharing Board  
cured meats, Greek olives, semi-dried tomatoes, stuffed bell peppers  
& flat breads  
16.50

Antipasto Sharing Board (v)  
grilled marinated vegetables, Greek olives, semi-dried tomatoes,  
roasted peppers, hummus & flat breads  
16.00

Garlic & Rosemary Baked Camembert To Share (v)  
warm sourdough  
14.00

Pear & Stilton Bruschetta (v)  
toasted spelt grain loaf, olive oil dressed  
rocket  
7.00

Seasonal Soup  
warm artisan bread & garnish  
6.50

King Oyster Mushroom (v/ve)  
puy lentils, mushroom ketchup  
7.50

## MAIN COURSES

Gremolata Crusted Lamb Cannon  
Anna potato, crushed smoked mint peas  
25.00

Slow Braised Beef Shin  
beef fat mash, shallot, roasted mushroom,  
charred carrot, bacon crisp & cooking liquor  
23.50

Pan-Fried Chicken  
dauphinoise potato, tenderstem broccoli,  
roasted garlic jus  
20.50

Cajun Spiced Pork Collar  
sweet potato fondant, smoked leeks  
19.50

16oz Tomahawk Steak  
hand-cut triple-cooked chips, garlic roasted field mushroom,  
confit tomato & watercress  
43.50

Bone in 10oz Sirloin Steak  
hand-cut triple-cooked chips, garlic roasted field mushroom,  
confit tomato & watercress  
35.00

Handmade Beef Burger  
relish, mayonnaise, pickle, lettuce, beef tomato, red onion rings,  
black seeded bun & fries  
15.00

Cauliflower Steak (v)  
frites & vegan Café de Paris butter, watercress  
16.00

Shepardless Pie (v/ve)  
pomme Anna, puy lentils, charred carrot,  
rosemary jus  
16.50

Pan-Fried Mullet  
chorizo & bean casserole  
18.00

Pumpkin & Sage Tortellini (v)  
lemon butter sauce, rocket & Parmesan  
16.50

Beer-Battered Cod Fillet  
chunky chips, mushy peas, tartare sauce &  
grilled lemon  
15.50

SAUCES: Roasted Garlic Jus 4.00 / Peppercorn Sauce 4.00 / Red Wine Jus 4.00 / Vegetable Jus 4.00  
Blue Cheese Sauce 4.00 / Vegan Blue Cheese Sauce 4.00

## SIDE DISHES

Tenderstem Broccoli 5.50 / Smoked Leek 5.50 / Bean Casserole 5.50 / Charred Carrot 5.50 / Chunky Chips 5.50 / Beef Fat Mash 5.50  
Dauphinoise Potato 5.50 / Anna Potato 5.50

## DESSERTS

Earl Grey Crème Brûlée  
lemon puff biscuit  
7.00

Banana Sticky Toffee Pudding  
butterscotch & vanilla ice cream  
8.00

Mango & White Chocolate Cheesecake  
black coconut ice cream  
8.00

Rhubarb & Mascarpone Tart  
poached rhubarb & candied ginger  
7.50

Spiced Chocolate Fondue Sharer  
**for two to share.** marshmallows, fruit  
skewers, shortbread & honeycomb  
16.00

Artisan Local Cheese Selection  
onion chutney, celery, grapes, walnuts &  
crackers  
11.50