

Toasted Flat Breads (v)
rustic olives
6.50



Home Baked Sourdough (v)
yeast butter
5.50

SHARERS

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
12.50

MAINS

Breaded Pork Escalope
spinach, poached golden beets, caper butter sauce
22.50

Hanger Steak
roasted shallot, trumpet mushroom, bacon lardons,
fondant potato
25.00

Honey Roast Gammon Pave
pea & watercress veloute, vanilla mash
24.00

Pan-Fried Chicken
crushed new potatoes, artichoke two ways, crispy skin & jus
22.50

Spiced Duck
pak choi, sweet potato & roasted seeds
24.50

Vegan Aubergine Moussaka (v/ve)
16.50

Vegan Chicken Parmesan Milanese (v/ve)
parmentier potatoes & basil
17.50

White Wine Poached Plaice
lemon, sorrel risotto
23.50

STARTERS

Confit Duck Leg
soy & ginger slaw, sticky dressing
9.50

Grilled Sardines
roasted tomato & rocket bruschetta
7.50

Pork Belly
scallop, apple & black pudding
10.00

Roasted Pear (v)
hazelnut & spinach, blue cheese
7.00

Seasonal Soup
freshly baked bread
6.50

**Watermelon, Pea, Mint & Olive,
Feta Snow (v)**
6.50

FROM THE GRILL

Barnsley Chop
confit plum tomato, field mushroom, hand-cut chips & watercress
27.50

Pork Cutlet
confit plum tomato, field mushroom, hand-cut chips & watercress
25.50

Single Côte de Beouf
confit plum tomato, field mushroom, hand-cut chips & watercress
48.00

SAUCES: Caper Butter Sauce 4.00 / Peppercorn Sauce 4.00 /
Red Wine Jus 4.00 / Blue Cheese Sauce 4.00

SIDE DISHES

5.50 each

Soy & Ginger Slaw
Poached Golden Beets
Fondant Potato
Vanilla Mash
Sorrel Risotto
Buttered Spinach

Guests with food allergies and intolerances; please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. (V) does not contain meat. (VE) does not contain any animal products.