

Starters

Seared Scallops caramelised apples, black pudding crumb	10.00
Mozzarella & Pesto Arancini (v) tomato & basil sauce	7.00
Salmon Gravlax (gf) pink peppercorn & dill cured salmon, horseradish crème fraîche	9.00
Salt & Pepper Squid coriander & lime mayonnaise	7.50
Soup of the Day please ask your server for today's soup	6.00
Mains	
Roast Cornfed Chicken Jersey Royal potatoes, purple sprouting broccoli, tarragon cream sauce	16.00
Sautéed Calves Liver spring onion & sour cream mash, pancetta, red wine sauce	16.00
Lamb Shank Slow-cooked, ale-braised lamb, mashed potato, crispy shallots, gravy	17.50
Fish Stew prawns, mussels, squid, white fish, spiced tomato & roasted pepper broth, crusty bread	16.00
Toulouse Sausages braised lentils, roasted cherry tomatoes	15.50
Beer Battered Cod chunky chips, mushy peas, tartare sauce	15.50
Three Bean Chilli (v, gf) (cannellini, kidney, black turtle), steamed rice, sour cream	12.50
Grilled Chicken Salad (gf, df) rocket, roasted squash, pancetta, toasted pine nuts, red onion, peppers, honey & mustard dressing	13.00



Steaks

Please see our CUT BOARD for the beef available today

All our steaks are aged and chosen from selected UK farms

Choose from Peppercorn Sauce or Garlic Butter

Sides All 4.00

Skin-on Fries (v)
Star Anise Buttered Carrots (v, gf)
Battered Onion Rings (v)

Chunky Chips (v)

Sautéed Potato (v, gf)

Buttered Green Beans (v)

Pudding

Chocolate & Orange Tart (v) candied orange, crème fraîche	5.50
Sticky Toffee Pudding caramel sauce, vanilla ice cream	5.50
Berry Crumble (v) vanilla custard	5.50
Ice Cream (v) 1 Scoop / 2 Scoops / 3 Scoops please ask our staff for today's flavours	2.50 / 3.50 / 4.50

Cheese & Port

Cheese & Fort	Small / Large
Selection of Three British Cheeses chutney, crackers, celery, grapes	10.00 / 20.00
Vina Casablanca Late Harvest 14.5%, 500ml	50ml / 100ml / Bottle 3.35 / 6.50 / 30.00
Taylor's Late Bottled Vintage 20%, 750ml	3.75 / 7.00 / 40.00
Kopke 10 Year Old Tawny Port 20%, 750ml	5.75 / 9.50 / 50.00