

Small Plates

flat bread

Pigeon & smoked duck terrine £8.50 With Armagnac prunes and toasted brioche bites

Flash fried picante chorizo £9.00 With baked duck egg, coriander and sesame seed

Onion tart tatin (V) £7.50 Pumpkin pesto, baby watercress, toasted pine nuts

Potted hot smoked salmon £8.00 Piccalilli, cucumber salad, sourdough toast

Smoked haddock gratin £8.00 Spinach, nutmeg, tomato, crème fraiche

Large Plates

Slow roasted pulled lamb shoulder £16.50 Celeriac mash, roasted red peppers, curly kale, red wine sauce

Fish cake royale £14.50 Wilted spinach, pancetta, poached egg, lemon and thyme sauce

Free range roast poussin £16.00 Potato bravas, watercress salad, kale dressing

Line caught catch of the day £12.50 Wherry beer battered fish, triple cooked chips, pea puree, chunky tartare sauce

Smashed prime local beef burger £13.50 Toasted brioche bun, zucchini pickle, tomato chutney, French fries

Turkey & ham hock puff pastry pie £14.00 Buttered mash potato, curly kale, glazed carrots

Chestnut & halloumi arancini balls (V) £12.00
Roasted red pepper and tomato salsa

From The Grill

Tomahawk pork chop 24oz £38.50 Moroccan dry rub pineapple and mango salsa

Tomahawk beef steak 24oz £45.00

Béarnaise sauce

Served with French fries, beef tomato, field mushrooms, watercress salad

Flat iron steak	£20.00	
Sirloin steak	£24.50	
Served with piri piri crevettes, portobello mushroom, charred plum tomato, chunky chips		
Add peppercorn or béarnaise sauce	£4.00	

Sides

French fries	£2.50
Triple cooked chips, parmesan, truffle oil	£3.00
Thai slaw	£2.50
Tomato & onion salad	£3.00
Medley of winter veg	£4.50

Desserts

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Rhubarb & custard baked chee Vanilla pod ice cream, chocolate		£7.50
Lemon Posset Winter berries, clotted cream, sh	nortbread	£7.50
Classic soft treacle tart Winter jam, burnt caramel ice c	ream	£7.50
Chocolate & espresso baked po Vanilla crème fraiche	ot	£7.50
A selection of four local cheese	s	£11.50

Quince jelly, green tomato chutney