



Sourdough focaccia, whipped butter £4.5 | Norcella olives £5
 Halloumi bites, black garlic aioli V £6 | Padron peppers £5

Starters

Minestrone soup, house bread VG £7.5
 Beetroot tartare, whipped goats curd, pickled raisins V £8
 Smoked haddock fish cake, burnt leek, dill aioli £9
 Champagne cured trout, beetroot, linseed £10
 Pork scotch egg, chili jam £9.5
 Black pudding hash, fried egg, brown sauce £10

Mixed Grill *for two*

Pork tomahawk, flat iron steak, lamb cutlets, pork & chorizo sausage, confit chicken wings, chips, flat mushroom, tomato & peppercorn sauce £60

Mains

Vegetable stew & dumplings VG £18
 Pie of the day, mash, cavolo nero, gravy MP
 Beer battered haddock, tartare, crushed peas, scraps, beer pickled onion, chips £19.5
 Pork belly, confit pig cheek, broccoli, mash & apple £26
 Roasted cod fillet, butterbeans, cockles & beurre blanc £23
 Chicken kiev, Tenderstem broccoli, mash potato £24
 Beef burger, bacon jam, smoked cheese, pickles, fries £19.5
 Rump steak, Caesar salad, peppercorn sauce & triple-cooked chips £29.5

Sides for the table £7

rosti chips, black garlic aioli, Parmesan | tenderstem broccoli, garlic & chilli
 roasted beetroots & chantanay carrots, honey glaze, toasted seeds
 mac & cheese, pancetta & crispy onions

Puddings

Spiced pear crumble, crème anglaise £8.5
 Sticky toffee pudding, toffee sauce, vanilla ice cream £9
 Plum & ginger pavlova, poached plums, walnuts, creme pat VG £9.5
 Chocolate crunch, custard £9 | Crème brûlée, short bread £10
 Boozy affogato, vanilla ice cream & Frangelico £8
 Saffron ice creams & sorbets £3 *per scoop*
 vanilla pod | traditional chocolate | strawberries & cream | salted caramel
 vegan vanilla | lemon sorbet | Cammas Hall raspberry sorbet

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team