



Sourdough, whipped butter £4 | Nocellara olives V £4 | Padron peppers, loaded oil £5

Starters

Pork scotch egg, red onion marmalade £10
Pork belly, apple purée £7.5
Salt cod croquettes, lemon aioli, dill £9
Roasted beetroot salad, goat's curd, walnut V £9
Braised beef crumpet, bone marrow hollandaise £10
Minestrone soup £8
Sardines on toast £8

Mains

Osso buco £21
Chicken kiev, fries £21
Smoked haddock & leek risotto £19
Pie of the day, cavolo nero, mash & gravy (*ask the team*)
Confit duck leg, apricot, mash & braised cabbage £24
BBQ cauliflower steak, cavolo nero, romesco, almonds VG £19
Beer battered haddock, scraps, chips, crushed peas & pickled onion £19.5

Grill

Rump steak, triple-cooked chips, peppercorn sauce, mushroom ketchup, confit tomato £29.5
Beef burger, chorizo & nduja, cheese, pickled red onion & fries £19.5
BBQ pork tomahawk, apple, fries & salad £26

Nose to tail *available Thursday to Saturday evenings*

Local venison, pulled haunch hot pot, coffee & cep steak, croquette, roast onion, mash & jus £60

Sides for the table £8

mac & cheese, chorizo, nduja | potato terrine, Parmesan, truffle
BBQ glazed corn ribs, sesame & chives | tenderstem broccoli, garlic & chilli VG

Puddings

Gypsy tart £10 | Tiramisu, whipped whiskey cream £10
Vanilla cheesecake, plum, almonds £10
Sticky toffee pudding, butterscotch, vanilla ice cream £9
Pumpkin spice crème brûlée, cinnamon shortbread £10
Ginger parkin, custard £10 | Affogato, double espresso & vanilla ice cream £5

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