



DAILY MENU
Saturday 09th November 2024

- BAR** Olives & sun-blushed tomatoes / ve 5.5
- STAKES** Homemade farmhouse bread & Netherend butter / v 5.5
- Crispy halloumi fries, buffalo sauce, lemon mayo /v 8.5
- Sticky sesame pork belly bites 8
- Roasted red pepper hummus, flat bread /ve 7.5

- STARTERS** Chef's seasonal soup, homemade farmhouse bread, whipped butter / v 7.5
- Rabbit & pistachio rilette, chutney, toasted sourdough 9.5
- Crispy squid, chilli, spring onion, aioli 9.5
- Mushrooms on "toast", Portobello mushrooms, crispy truffle polenta, sage 8
- Pressed leek terrine, goat's curd, Jerusalem artichoke velouté, pickled walnut, lotus root / ve 8.5
- Braised ox cheeks, pea puree, chorizo, crispy Serrano ham

- LUNCH** Braised ox cheeks ragu, tagliatelle, pecorino 13.5
- Club sandwich, pulled chicken, crispy bacon, tomato, lettuce, boiled egg, mayo, skin-on-fries 13.5
- Gammon steak, fried duck egg, triple cooked chips 13.5
- Grilled steak sandwich, horseradish cream, taleggio cheese, ciabatta, skin on fries 13.5

- MAIN** Wild boar tortelloni, taleggio fondue, winter truffle 18.5
- COURSES** Rib, chuck & bone marrow burger, brioche bun, streaky bacon, Monterey Jack, pickle, burger sauce, skin-on fries 17.5
- Crispy chicken burger, brioche bun, gochujang mayo, iceberg lettuce, skin-on-fries 17.5
- Beer-battered fish & triple-cooked chips, crushed English peas, tartare sauce, charred lemon 17.5
- Warm goat's cheese and beetroot salad, bitter leaf, grapes, walnut, salad dressing / v 15.5
- Roast pepper, courgette, tomato, apricot & chickpea tagine, yoghurt, toasted almonds, cous cous, coconut yoghurt / ve 15
- Corn-fed chicken breast, pome Anna, creamy cabbage & pancetta, green oil 18
- Pritchards 8oz rump steak, garlic mushrooms, roasted tomato & triple-cooked chips 23

- SAUCES** Garlic butter 2 | Blue cheese sauce 2 | Peppercorn sauce 2

- SIDES** Triple-cooked chips 5 | Skin-on fries 5 | Creamy cabbage and bacon 5 | Sticky red cabbage 5 | Onion rings 5 | Mash 5
- Truffle fries, 22-month aged Parmesan, truffle oil 7

- DESSERT** Sticky toffee, toffee sauce, honey comb ice cream / v 8.5
- Chocolate brownie, chocolate sauce, vanilla ice cream / v 8.5
- Artisan cheeseboard: Keen's Cheddar, Baron Bigod, Long Clawson Stilton, water biscuits, orange & apricot chutney, celery, grapes 14