



Nibbles while you wait

Silver & Green mixed olives (gf/v)	£3.50
Homemade Bread board, olive oil, balsamic & caramelised butter	£5.50

Starters

Heritage beetroot salad, goats curd, fennel cracker (V)	£7.00
Twice baked Montgomery cheddar & spinach souffle (V/gf)	£7.25
Pressed Chicken terrine, duck fat mayonnaise, crispy shallots (gf/df)	£7.00
Duck liver parfait, onion marmalade, toasted brioche	£7.50
Salmon Gravlax, fennel cream & cucumber jelly (gf)	£7.50
Scottish Mackerel, chorizo & apple jam, pickle celeriac & spring onion (df)	£7.25

Extras

Coleslaw	£3.50	Pub salad	£2.50
Twice cooked chips	£3.75	Seasonal Vegetable	£3.00
Mushy peas	£2.50	Onion rings	£3.00

If you have any dietary requirements or questions regarding allergens, please speak to a member of staff



Mains

Local beer battered fish, twice cooked chips, mushy peas & tartare sauce(gf/df)	£15.00
Cumberland sausage curl, mashed potato, vegetables & onion gravy (gf)	£14.00
Homemade Pie of day, twice cooked chips, vegetables & gravy	£13.95
Slow cooked beef feather blade ragu, homemade pasta, garlic focaccia (df)	£15.50
Seared halibut, hasselback potatoes, salsify, spinach, Forestier sauce (gf)	£17.50
Slow cooked pork belly, leeks, onions & dauphinoise potatoes, cider jus(gf)	£15.95
Pan fried smoked tofu, king oyster mushroom & vegetable broth (gf/df/V)	£13.95

Please see our special boards for specials

Kids menu

All £7.00

Fish goujons, twice cooked chips, peas, beans, or vegetables

Cumberland sausage curl, mash potatoes or chips, peas, beans, or vegetables

Breaded Chicken bites, chips, peas, beans or vegetables

Beef ragu, homemade pasta & garlic bread

Margherita pizza (v)

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