



- TO START** Marinated Nocellara, Gaeta & Cerignola olives, sun-blushed tomatoes / ve 4.5
Rosemary & garlic Focaccia / ve 4.5
Pigs in blankets, honey & mustard glaze 5.5
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- STARTERS** Soup of the day / vga 7.5
Crispy squid, chilli, spring onion, aioli 9.5
King prawns, garlic chilli parsley butter, focaccia 10.5
Halloumi fries, cornflake crumb, hot sauce, lemon mayo 8.5
Native scallops, pea purée, chorizo crumb 13.0
Red pepper hummus, pomegranate, roasted hazelnut, coriander, flatbread / ve 7.5
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- ROASTS AND MAINS** *All roasts are served with roast potatoes, Hispi cabbage, roast carrots, mashed swede*
Rare sirloin of beef, Yorkshire pudding 21.0
Roast chicken crown, sage, onion & pork stuffing, Yorkshire pudding 20.0
Duo of meats: rare sirloin of beef, roast chicken crown, sage, onion & pork stuffing, Yorkshire pudding 24.0
Roast Petershead cod, chorizo & crushed potato, samphire, aioli 22.0
Beetroot, squash & pine nut wellington, vegan gravy 19.0
Beer-battered fish & triple-cooked chips, North Sea haddock, pea puree, tartare sauce 17.5
Wild mushroom risotto, truffle oil, toasted hazelnut / vga 16.0
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- SIDES** Triple cooked chips / ve 5.0
Truffle and Parmesan fries 6.0
Buttered baby potatoes, chives / ve 5.0
Fries / ve 5.0
Mashed potato / v 5.0
Creamed Hispi cabbage / v5.00
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- DESSERT** Sticky toffee, toffee sauce, honey comb ice cream / v 8.0
Chocolate brownie, chocolate sauce, vanilla ice cream / v 8.0
Marshfield Farm ice cream 5.50
Marshfield Farm sorbet 5.50