

### Starters

Olives VG £4.5 | Sourdough, garlic & parsley butter £4  
Butternut squash soup, chestnuts, sourdough £7.5  
Hummus, fennel crisp bread, roast chickpeas, paprika VG £8  
Jerusalem artichoke & mushroom tart £9  
Calamari, aioli, chilli, coriander £7.5

### Roasts

Sirloin of beef, roast potatoes, roasted root vegetables £24  
Chicken supreme, roast potatoes, roasted root vegetables £24  
Porchetta, roast potatoes, roasted root vegetables £22  
Dauphinoise pithiver, roasted root vegetables VG £21  
*All served with seasonal greens, Yorkshire pudding, gravy*

### Mains

Beer battered haddock, chunky chips, peas, tartare £19.5  
Dry aged beef burger, Applewood Cheddar, bacon jam, burger sauce, fries £19.5  
Cod, chorizo, chickpea, tomato sauce £21

### Sides to share £8

winter greens, almonds VG  
house salad VG  
cauliflower cheese V

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