

NIBBLES

OLIVES (VE)	5
Nocellara del Belice whole olives	
MIXED NUTS (VE, V)	3.5
Roasted in spices with a hint of sumac	
CORN RIBS (VE, V)	3.5
Garlic, paprika & lime marinade, spiced sour cream	
BREAD & OILS (VE, V)	6
Artisan bread from Proving Pete's, olive oil, balsamic vinegar	

SHARER

BAKED CAMEMBERT (V)	18
Creamy baked Camembert with white-wine shallots, paprika & garlic, dried cranberries, toasted sourdough. Perfect for sharing	

STARTERS

BREADED MUSHROOM BITES (VE, V)	8	PORK BELLY BITES	9
Crispy garlic mushrooms, wild garlic aioli		Pork belly, house spiced barbecue glaze, wild garlic aioli	
CASTAING TERRINE	12	PRAWN COCKTAIL	10
Tracklements spiced plum chutney, toasted sourdough. Please ask a team member for today's terrine		Freshwater prawns, cherry tomato, iceberg & gem lettuce, celery, cucumber, radish, house harissa Marie Rose sauce, buttered white bloomer	
SEASONAL HOMEMADE SOUP (VEA)	8	FISH GOUJONS	9
Toasted sourdough. Please ask a team member for today's soup		Fresh haddock goujons, signature house batter, homemade tartare sauce, curry sauce, nduja ketchup	
CRISPY CAULIFLOWER BITES (V)	8.5		
Sweet chilli soy glaze, lime jalapeño & coriander dip			

V = Vegetarian | VE = Vegan | VEA = Vegan Option Available. If you are celiac or gluten-free, ask a member of our team to see our non-gluten menu.

MAINS

FISH & CHIPS Fresh Haddock, signature house batter, chunky chips, crushed minted peas, homemade tartare sauce, grilled lemon	19.5	GARDEN BURGER (VE, V) Vegetable patty, garlic aioli, roasted red pepper, red onion, lettuce, rocket, mixed leaf salad, skin-on fries	19
Add curry sauce – 2.5			
STEAK & ALE PIE Our signature handcrafted all-butter shortcrust pie, creamy mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	22	CHALK STREAM TROUT Pan-seared chalk stream trout, roasted new potatoes, broccoli, cherry tomatoes, salsa verde, wilted wild garlic	26
CHICKPEA, TOMATO & BUTTERNUT SQUASH PIE (VE, V) Handcrafted all-butter shortcrust pie, mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	19.5	CHICKEN MADRAS CURRY (VEA) Classic Madras curry with tender pieces of chicken in a rich tomato, chilli & aromatic spice sauce, cardamon rice, naan bread (VEA) Replace chicken with vegan paneer	21.5
MOULES MARINIERE Mussels steamed in white wine, garlic, shallots & parsley cream sauce, skin on fries & toasted sourdough	19	KING PRAWN VERMICELLI NOODLE SALAD (VEA) King prawns, vermicelli noodles, cos, radicchio, rocket, soy beans, spring onion, carrot shavings – sesame soya & honey dressing (VEA) Replace prawn with tofu	18.5

PIZZA

New York Style Crisp Base Pizza Topped With Classic Neapolitan Toppings		FUNGI San Marzano, mozzarella, mushrooms, parma	16
MARGHERITA (V) San Marzano, mozzarella, fresh basil	15	NDUJA San Marzano, mozzarella, parma, calabrian nduja	18.5
PEPPERONI San Marzano, mozzarella, pepperoni, parma	18	VEGAN (VE) San Marzano, vegan cheese, fresh basil	18

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SUNDAY ROASTS

Served on Sundays only

All freshly prepared, served with roast potatoes, kale & cabbage, roasted carrot & swede mash, yorkshire pudding & rich gravy

SUPREME OF CHICKEN	22
GARLIC & ROSEMARY ROLLED LEG OF LAMB	24.5
SLOW COOKED TOPSIDE OF BEEF	24
TRIO OF MEATS	26
All 3 of our delicious meat roasts loaded onto one plate	
HOMEMADE WELLINGTON	20
(V/VEA) Roasted peppers & onion, barley wheat, fresh tomato marinara	

Extra sides

CAULIFLOWER CHEESE	5
PIGS IN BLANKETS	5
YORKSHIRE PUDDING	2
SAGE & ONION STUFFING	3.75

SIDES

CHUNKY CHIPS (VE, V)	5	ONION RINGS (VE, V)	5
SKIN-ON FRIES (VE, V)	5	HOUSE SLAW (V)	3.75
LOADED FRIES (V)	6	GARLIC BREAD (VE, V)	5
HOUSE SALAD (VE, V)	5	CHEESY GARLIC BREAD (V)	6.5
SPRING GREENS (VE, V)	5		



DESSERT

Ask for our dessert menu for a sweet dessert wine or hot drink accompaniment

RHUBARB & APPLE CRUMBLE (VE)	8
Vegan vanilla gelato	
TOFFEE & HONEYCOMB CHEESECAKE (V, GFA)	8
Vanilla gelato, toffee sauce	
CHEESEBOARD (V, GFA)	12
Caerphilly Gorwydd, Beauvale, Maida Vale, Dozmary; Tracklements spiced plum chutney, toasted sourdough, cheese crackers	
HOMEMADE STICKY TOFFEE PUDDING (V, GFA)	7.5
Custard or vanilla gelato	
HOMEMADE BROWNIE (V, VEA, GFA)	7.5
Vanilla gelato (VEA) Vegan hazelnut & almond brownie, vegan vanilla gelato	
CHERRY TART (V)	8.5
Black cherry tart, chantilly cream, mixed berries compote, orange liquer	
ETON MESS (V, GFA)	7
Crisp meringue, whipped cream, fresh strawberries & strawberry coulis	
CHOICE OF 3 SCOOPS:	6.5
SORBET (VE, GFA) Lemon, Raspberry	
GELATO (VEA, V, GFA) Candyfloss, Chocolate Fondant, Vanilla, Strawberry	

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