

MENU

STARTERS

- Whole Baked Rustic Camembert to Share, garlic & rosemary, tearing brioche, red onion marmalade (V) 16.45
Warm Table Bread, garlic & salted butter, artisan tiger cheese loaf, balsamic olive oil (V) 6.50
Soup of the Day, soft seeded roll (V) 6.00
Crispy Fried Squid, rose chorizo, ink tuille, gremolata 8.75
Tomato & Red Pepper Houmous, rose harissa, crisp flatbread - *perfect as a light snack* (PB) 5.00
Wild Game & Rosemary Sausage Roll, black & braised onion, apple & ale chutney 7.95
Pan Roasted Scallops, pea velouté, crispy pancetta & herb oil 11.95

ARTISAN BAGUETTE

- Chicken, Bacon & Avocado, mayonnaise, tomato, lettuce, skinny fries 10.50
Please note, this is served at lunchtime only.

STEAKS

- All our steaks are served with seasoned thick cut chips, truffle mushroom, baked tomato & watercress*
Dry Aged Native Breed Chateaubriand for Two 30 per person
Dry Aged 14oz Bone in Sirloin Steak 26.95
100z Flat Iron Steak 13.95

MAINS

- Herb Crusted Mount Grace Lamb Rump, potato fondant, allotment vegetables & rosemary jus 20.95
Winter Vegetable Cottage Pie, swede, mushrooms, carrots, squash, mash top, braised red cabbage (PB) 12.95
Dry Aged Double Rib Cap Burger, lettuce, house slaw, bun, skin on fries 14.25
Gluten free bun available | Add Bacon 1.00 | Add Swiss cheese 1.00
King Prawn & Chorizo Linguine, garlic, chilli, lemon, olive oil & cherry tomatoes 15.50
Slow Braised Venison Stew, pork, rosemary, smoked bacon, mustard dumplings, blue cheese, crusty roll 16.95
Ale Battered Sustainable Haddock, thick chips, crushed peas, tartare sauce 14.50
Roasted Squash & Goat's Cheese Salad, rainbow beetroots, baby spinach, pine nuts, maple dressing (V) 7.95 / 13.95
Swap out Goat's Cheese for Vegan Feta (PB) | Add Chicken 3.00 | Add Vegan Feta 2.00
Roasted Stone Bass, saffron & lemon risotto, charred tenderstem & king garlic crisps 22.50

SIDES & SAUCES

- Skin On Fries 3.50
Thick Cut Chips 3.50
Steamed Tenderstem Broccoli, crushed chilli flakes, maldon 4.00
Rocket Salad, parmesan & cherry tomato 4.50
Bearnaise Sauce 1.00
Peppercorn Sauce 1.00

DESSERTS

- Orange & Passion Fruit Tart, fresh raspberries, raspberry gel & coconut sorbet 6.75
Dark Chocolate Delice, maldon salt, chocolate soil & crème caramel ice cream 7.25
Ice Cream Union & Sorbet, two scoops 4.75 or three scoops 6.50
Signature Apple & Honeycomb Crumble, traditional vanilla ice cream & Bailey's custard.
For one 7.00 | To share 12.95

Please ask a member of the team for more info about Gluten Free options

We haven't added any gratuity onto your bill, but tips are greatly received & much appreciated. Please advise a team member when ordering your food of any allergy or intolerance. Even if you are a regular guest please inform us as our ingredients and recipes can change from time to time. We produce our food in kitchens where allergens are handled, while we try to keep things separate, we cannot guarantee any item is allergen free. V - vegetarian PB - Plant Based