



A la Carte Menu

Starters

Home-made Soup – <i>sourdough & butter</i>	£ 6 v poss gf
Ham Hock Terrine – <i>pickled root, pea crème fraiche, piccalilli</i>	£ 7 gf
Seared Scallops – <i>Asian slaw, wasabi, soy, ginger, honey glaze</i>	£ 10.5 gf
Pan-seared Pigeon Breast – <i>puy lentils, orange slice, rocket</i>	£ 7 gf
Honeyed Butternut Squash, Parsnip & Red Onion Salad – <i>candy walnut, baby spinach, elderflower dressing</i>	£7 gf vegan

Main Courses

Rolled Porchetta – <i>stuffed with lemon zest, fennel seed, chilli, cheese, onion puree, celery, apple, watercress salad</i>	£ 17 gf
Roast Rump of Lamb- <i>garlic, rosemary, fricasee of peas, new potatoes, wild mushroom, tomato jus</i>	£ 21 gf
Pan-fried Seabass Fillet – <i>stir-fried vegetable noodles, spring onion, coriander & ginger salsa</i>	£ 17 gf
Roast Cauliflower – <i>tenderstem broccoli & butternut squash salad, pomegranate, Dukka</i>	£ 13 vegan
10oz 28 Days Rib-eye Steak– <i>double cooked chips, chimichurri dressing, classic Caesar salad, crispy bacon, soft boiled egg, crouton, Parmesan</i>	£ 26 gf

Marinated olives £3	Steamed Greens £3	Buttered new potatoes £3.5
Raw Vegetable £4.5	Rocket, Sun-blushed £4	Double Cooked Chips/ Cheesy £3/£4.5
Noodle Salad	Tomato Parmesan Salad	Chips

*Service is discretionary, although a suggested 10% will be added for parties of 8 or more
 We cook fresh to order, so if you have particular preferences, please ask (eg dietary or other requirements or small portions) If there any aspects of your experience that you are not happy with, please speak to the manager so that we can put it right.
 Complaints cannot always be retrospectively dealt with.*

*v vegetarian dishes gf dishes that **can** be gluten free
 NB: while we follow best practice, we cannot guarantee no cross-contamination (eg nuts, gluten etc)*