



A la Carte Menu

Starters

Home-made Soup – <i>sourdough, butter</i>	£ 6 v poss gf
Smoked Duck Breast – <i>celeriac remoulade, drunken cherries</i>	£ 7.5 gf
Pan-seared Scallops – <i>spicy sweet corn chowder, char-grilled corn, micro coriander</i>	£ 10.5
Merquez Sausages – <i>mint, spring onion, cherry tomato, Israel cous-cous salad, salsa verde</i>	£ 8
Oat & Chick Pea Dumplings – <i>herb tomato sauce, grated Violife mozzarella, micro herbs</i>	£7 vegan gf

Main Courses

Slow-cooked Pressed Pork Belly – <i>spelt, pearl barley, butternut squash, spinach & kale risotto</i>	£ 17 gf
Roast Rump of Lamb- <i>garlic, rosemary, fricassee of peas, new potatoes, wild mushroom, tomato jus</i>	£ 21 gf
Pan-fried Seabass Fillet – <i>sautéed potatoes, crab bon bon, wilted spinach, shellfish cream sauce</i>	£ 17 poss 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
Rocket, Sun-blushed £4	Double Cooked Chips £3	Kale, Pomegranate, Tender £4.5
Tomato Parmesan Salad		Broccoli, Sweet Potato Salad

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)