



A la Carte Menu

Starters

Home-made Soup – <i>sourdough, butter</i>	£ 6.5 v poss gf
Rosemary Pulled Beef Croquette – <i>caramelised shallot puree, shallot crumb</i>	£ 7.5
Chilli, Lime & Parsley Tiger Prawns– <i>soba noodles, micro coriander</i>	£ 9.5 gf
Black Treacle Cured Salmon– <i>lemon grass & ginger puree, pickled beetroot, spring onion</i>	£ 8 gf
Mushroom Pate – <i>seeded crackers, rocket salad</i>	£ 6.5 vegan

Main Courses

Pan-fried Pork Chop – <i>champ mash, roasted root vegetables, gremolata, Robert sauce</i>	£ 17 poss gf
Pan-seared Rump of Lamb- <i>parsley, peas & lavender risotto, jus</i>	£ 21 gf
Pan-fried Hake Fillet – <i>chorizo cake, wilted spinach, crayfish cream sauce</i>	£ 18 gf
Beetroot & Roast Butternut Squash Wellington – <i>sautéed cabbage & chestnuts, new potatoes, vegetable gravy</i>	£ 14 v
10oz 28 Days Sirloin Steak– <i>double cooked chips, peppercorn sauce, crispy onions, rocket & Parmesan salad</i>	£ 27 gf

Marinated olives	£3	Steamed Greens	£3	Buttered New potatoes	£3.5
Rocket, Sun-blushed Tomato, Parmesan salad	£4	Double Cooked Chips	£3	Braised Cabbage	£3.5
		Cheesy Chips	£3.5		

*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)