Starters	
House breads, extra virgin English rape seed oil, balsamic	4.50
Salt & pepper squid, chilli, roast garlic mayonnaise	8.00
Celariac and truffle soup, toasted hazelnuts, focaccia	6.00
Pheasant cock-a-leekie terrine, onion jam, sourdough	7.50
Crispy truffle polenta, pine nut and basil pesto	6.50
Smoked haddock kedgeree arancini, coronation yoghurt	7.50
Potted Smoked mackerel pate, pickled cucumber, horseradish cream, sourdough	8.50
toast	
Mains	
Roasted sea bream fillet, aubergine caponata, tender stem broccoli	17.95
Wild mushroom Ravioli, cream, parmesan & sage (V)	14.00
Persian roasted cauliflower, roasted squash, tomato & chickpea curry, flatbread (VE)	14.50
Chicken Kiev, warm kale, bacon & potato salad	14.00
Slow roasted pork belly, braised red cabbage, potato & celeriac dauphinoise, jus	17.50
Dry aged Walter Rose 8oz rump steak, mushroom, onion rings, chunky chips	21.00
Duo of pan-fried pheasant breast, confit leg, bubble & squeak, greens beans, jus	16.50
Pub Classics	
Crispy-battered haddock, chunky chips, crushed peas, tartare sauce (GF option available)	16.50
Steak & ale pie, winter greens, buttered mash potatoes & gravy (GF option available)	15.50
Beef brisket cheeseburger, coleslaw, baby gem, fries, relish	15.00

Buttery mash potatoes

New potatoes & bacon

A bit on the side

Crispy onion rings

Winter greens

Add bacon 1.00

Braised red cabbage

French Fries

4.00 ea

