

MAIN MENU

Mon-Sat 12-9.30pm

Starters

Homemade soup of the day , bread, salted butter	4.95
Smoked mackerel , celeriac potato salad, beetroot purée	5.95
Wild boar pate , redcurrant compote, pea shoots	6.95
Marinated goats cheese , fig compote, chicory, star anise and balsamic reduction	6.50
Honey & fennel seed cured salmon , rye bread, G & T jelly, horseradish dressing	6.95

Mains

Hand & heart belly pork , rosemary fondant potato, calvados crab apple, veg, cider jus	12.95
Slow cooked 14oz lamb shank , olive oil mash, veg, redcurrant jus	16.95
Wild mushroom & stilton topped tart , veg, new potatoes, shallot and mushroom sauce	12.95
Lemon battered fish & chips , garden peas, home-made tartar sauce	11.95
Steak, smoked bacon & local ale pie , chunky chips, garden peas, herb puff pastry top	12.95
Lemon sole & smoked salmon , steamed in garlic butter, herby pearl barley & braised fennel with a buttermilk emulsion	13.95
Oven roast faggot , wrapped in streaky smoked bacon, veg, mash & red wine jus	13.95
Beetroot, pea & chilli potato croquettes , waldorf salad, roast beets, violet mustard dressing (vegan)	12.95
10 Oz Char grilled English ribeye , cherry vine tomatoes, chips, salad, herb & garlic oil <i>Brandy and pink peppercorn sauce (1.50 supplement)</i>	17.95

*Please note some of our dishes may contain nuts or nut traces
More vegan options available upon request*

Our chefs can adapt many dishes to be gluten free, please enquire.