

SMALL PLATES

CHERRY TOMATO BRUSCHETTA
7 vg, gfo

GRILLED HALLOUMI
Cherry Tomatoes, Pomegranate Molasses 8 v

MUSHROOMS ON TOAST
Sautéed Chestnut Mushrooms, Thyme,
Cream, Sourdough 8.5 v, vgo, gfo

CORN RIBS
Chilli Butter 7 v, vgo

SALT & PEPPER SQUID
Masala Mayonnaise 7.5

BEEF SHIN CROQUETTES
Mustard Mayonnaise 8.5

ROASTS

Served with Roast Potatoes, Yorkshire Pudding
& All the Trimmings

NUT ROAST
Vegetable Jus 18 v, vgo, ns

LEMON & THYME CHICKEN
Roast Garlic Sauce 18 gfo

PORK BELLY
Bramley Apple Sauce 19 gfo

SIRLOIN OF BEEF
Salsa Verde 19.5 gfo

TRIO BOARD
All Three Meats, All the Trimmings, Serves Two 39 gfo

KIDS ROASTS
Chicken, Beef or Nut Roast
with All the Trimmings 14 vgo, gfo

CAULIFLOWER CHEESE for two 6.5 v

TOASTED SANDWICHES

BLT
Streaky Bacon, Little Gem Lettuce & Tomato 8.5

CHEESE & MUSHROOM
Melted Emmental, Béchamel
& Sautéed Chestnut Mushrooms 9 v

SAUSAGE
Cumberland Sausages, Red Onion Marmalade,
Mustard Mayonnaise 9

BRIE & BACON
Melted Brie, Smoked Streaky Bacon,
Spiced Tomato Chutney 9

STEAK & CHEESE
Medium-Rare Sirloin, Melted Cheddar, Baby Leaf,
Red Onion Marmalade 11

SALADS

QUINOA & ARTICHOKE
Red & White Quinoa, Artichoke Hearts, Cucumber,
Tomato, Dried Cranberries, Vegan Vinaigrette 13 vg

HONEY-GLAZED GOATS CHEESE
Sun-Dried Tomatoes, Roasted Butternut Squash,
Walnuts, Mixed Salad Leaves 13.5 v, gf, ns

CRISPY CHICKEN CAESAR
Buttermilk Chicken Breast, Paprika Flour Crust,
Caesar Dressing, Parmesan, Sourdough Croutons,
Anchovies 14.5

SHREDDED DUCK
Confit Duck Leg, Frisée Leaves, Shaved Radish,
Spring Onion, Plum Dressing 14.5