







2 COURSES £25.95 | 3 COURSES £29.95

NIBBLES

GORDAL OLIVES (GF, VN)	5
WARM BREADS & HOUMOUS	6
Sourdough, focaccia, balsamic & oil (VN)	
ROSEMARY FOCACCIA GARLIC BREAD	6
with glazed mozzarella (V)	
HONEY & MUSTARD GLAZED CHIPOLATAS	6

TO START

KING PRAWNS

with garlic & chilli butter, lemon & herbs with baked focaccia (GF*)

ROASTED SHALLOT SOUP

truffle crème fraÎche, root vegetable crisps, Smoked Applewood sourdough toast (V,GF*)

CRISPY KING OYSTER MUSHROOMS

barbecue glaze, pak choi & black sesame (GF, VN)

GOATS CHEESE

honey, pistachio dukkah spice, pickled beets & gingerbread crisp (V, GF*)

CHICKEN LIVER PARFAIT

orange & chilli chutney, duck ham salad & toasted brioche (GF*)

MAINS

SLOW ROASTED RUMP OF BEEF served pink or well-done (GF*) BROWN SUGAR GLAZED HAM (GF*) ROASTED CHICKEN BREAST (GF*)

WILD MUSHROOM, CELERIAC & TRUFFLE PIE (VN)

all served with beef dripping roast potatoes (vegan available), maple & miso roasted carrots, broccoli, garlic creamed leeks, root vegetable mash, Yorkshire pudding, rich roasting gravy (vegan available)

PAN SEARED COD SUPREME

chorizo crisps, garlic spinach with pine kernels, pickled golden raisins, white bean & pimentón cream (GF)

GRILL

7 oz BEEF BURGER

SAUCES

CREAMY PEPPERCORN (GF)	3
RED WINE JUS (GF)	3
BLUE CHEESE SAUCE (GF)	3
GRAVY (GF)	3

SIDES

CAULIFLOWER CHEESE	6
PIGS IN BLANKETS	6
BEEF DRIPPING ROAST POTATOES (available as vegan)	3
YORKSHIRE PUDDING	2
HAND CUT CHIPS (GF, VN)	4.
SKINNY FRIES (GF, VN)	3.
TENDER STEM BROCCOLI (GF,VN*) with chilli, garlic & lemon butter	5
MAPLE ROASTED CARROTS (GF, VN)	3
CREAMED POTATO (GF, VN)	3.
EXTRA MEAT	6

DESSERT

LEMON CHEESECAKE raspberry & ginger crumb, meringues & ice cream DARK CHOCOLATE PARFAIT salted caramel, brandy snaps & ice cream (V) APPLE & BLACKBERRY CRUMBLE vanilla custard & ice cream (V)

WARM STICKY TOFFEE PUDDING caramel sauce & vanilla ice cream or vanilla custard (V,GF*,VN*) TRIO OF BRITISH CHEESES

grapes, fruit toasts, crackers & apple chutney (2 supplement)

(V) Vegetarian (GF) Gluten Free (VN) Vegan (GF*) denotes dishes that can be made gluten free on request. (VN*) denotes dishes that can be made vegan on request. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.