

STARTER

Soup of the Day £6 [gfo]
Warm Bread Roll
*

Ham Hock & Pistachio Ballantine £7 [gf]
English Mustard Emulsion,
Pickled Shallot, Apple
*

Cornish Crab & Chorizo £7
Homemade Crumpet,
Tomato Vinaigrette
*

Pea & Yorkshire Fettle Croquettes £6 [v]
Pea Puree, Mint & Garlic Aioli
*

Salmon & Sweet Potato Fishcakes £7
Sweet & Sour Cucumber Pickle,
Tahini Dressing
*

Pork, Chicken & Leek Scotch Egg £7
Blue Cheese Emulsion, Watercress
*

Broad Bean, Pea & Spinach Samosa £6
Siracha Yoghurt
*

Seared Scallops £12
Asparagus, Lovage Emulsion,
Parmesan Crisps
*

Sauteed Wild Mushrooms £6 [vgo]
Truffled Cauliflower Puree, Crispy Sage,
Poached Egg, Truffle Oil

- gf : gluten free
- df : dairy free
- vgo : vegan/vegetarian
please specify
- v : vegetarian
- we may be able to adapt
your dish. Please ask.

**BAKED CAMEMBERT
TO SHARE
£14**

**Roast Shallot Jam &
Rosemary Sour Dough**

KIDS MENU

** WITH BEANS/PEAS
FISH FINGERS & FRIES**
SAUSAGE & MASH**
MINI BEEF BURGER & FRIES
PASTA IN CHEESY SAUCE

It is important that you notify us
of any allergies or intolerances

MAIN COURSE

Roast Rump of Beef £18
Potato Cake, Gruyere Cheese Fritter,
Jalapeno Emulsion, Greens,
Red Wine Sauce
*

Slow Braised Lamb Shank £20
Cumin Spiced Spelt, Lemon Yoghurt,
Pomegranate, Toasted Pine Nuts, Sumac
*

Loin of Cod £17
Jerusalem Artichoke Orzotto, Asparagus,
Artichoke Crisps, Hazelnuts
*

Seared Salmon Fillet £16
Potato, Saffron & Garlic Potato Cake,
Baby Beets,
Baked Feta, Preserved Lemon
*

Grilled Swordfish Steak £17
Polenta Chips, Roast Vegetables,
Salsa Verde
*

Roast Chicken Breast £16
Potato Terrine, Roast Cauliflower,
Shitake Mushrooms, Kale
*

Pork Fillet £16
Fondant Potato, Spiced Apricot Puree,
Braised Shallot, Confit Carrot,
Pickled Mustard Seeds
*

Vegan Risotto £14
King Oyster Mushroom, Kale,
Pickled Mushroom, Fennel

CLASSICS £13

Tuesday to Friday

Beer Battered Haddock
& Chips, Garden Peas, Tartare
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Crab & Cow Beef Burger,
with French Fries Cheddar,
Tomato Relish & Crispy Bacon in a
Pretzel Bun

SIDES

French Fries £3
Hand Cut Chips £3
Onion Rings £3.00
Bread & Oils £2.00
Pot of Olives £1.50
Garlic Bread £3.00
Cheesy Garlic Ciabatta £3.50
Garlic Green Beans £3
Parmesan Broccoli £3.50
Peas & Bacon £3
Roast Hispi Cabbage £3
Wilted Greens £3

STEAK MENU

Our Steaks are Aged for 28 Days
for a Fuller Flavour

8oz Bistro Rump £16

Firm & Lean, We Recommend
Med/Rare
*

7oz Sirloin £18

Firm & Juicy,
We Recommend Med/Rare
*

10oz Rib Eye £23

Firm & Lean, We Recommend
Medium
*

8oz Fillet £28

The Most Tender Cut
We Recommend Rare
*

All Steaks Served with Roast Garlic
& Parsley Forest Mushrooms, Green
Beans & Skin on French Fries

SIDE SAUCES [gf] £2.50
Bearnaise
Peppercorn
Red Wine Jus
Salsa Verde

16OZ CHATEAUBRIAND FOR
2 [£55]
*

Delicately Tender
Thick Cut Beef Fillet
Truffle & Parmesan Fries, Garlic
Green Beans, Roast Garlic &
Parsley Forest Mushrooms

**TUESDAY
PIE NIGHT
WEDNESDAY
ITALIAN
NIGHT
THURSDAY
STEAK NIGHT
SEE WEBSITE
FOR DETAILS**

tables of 8+ : a 10% discretionary
service charge is added

100% of gratuities distributed to
the staff