



STARTERS

- Caramelised coconut and parsnip soup, parsnip bhaji, curry oil £7 **VGOA**
GFOA
- Chestnut & turkey Scotch egg, spiced plum ketchup £8
- Hot smoked salmon, toasted rye, horseradish, pickled redcurrants £9.50
GFOA
- Roast figs, gorgonzola, gingerbread, candied walnuts, watercress £7.50 **V**
- Smoked mackerel pâté, toasted sourdough, pickled blackberry, apple, watercress £8
- Crispy fried whitebait, chilli Marie Rose sauce, lemon £7.50
- Beer-braised pigs' cheek, apple ketchup, sauerkraut, crackling £8

SHARER

- Roast garlic & cranberry camembert, tomato chutney, toasted sourdough

£14

The food is prepared where nuts, gluten and other allergens may be present. Our menu description do NOT include all of the ingredients to make the dish. If you have any allergy or intolerance, please speak to the server before ordering. Full allergen list is available.

SUNDAY MENU

MAINS

- Chicken, mushroom & farragon pie, creamed potato, greens, red wine jus £16
- Pumpkin & sage risotto, roasted hazelnuts, goats cheese, rocket **V VGOA**
GFOA £16
- Wild mushroom, kale & feta pie, creamed potato, greens, **V** £16
- Pan-roast hake, Warm tartare sauce, clams, samphire **GFOA** £18
- Cider battered cod, triple cooked chips, truffle pea puree, tartare sauce (GFOA) £17

ROASTS

All served with vegetables, garlic & thyme roast potatoes, Yorkshire Pudding & gravy (GFOA)

- Garlic & thyme roast beef, shallot & horseradish chutney £20
- Roast pork loin, apple sauce £18
- Roast chicken supreme, cranberry & orange jam £18
- Butternut squash nut roast **V VGOA GFOA** £16

SIDES £4 EACH

- Triple-cooked chips (GFOA)
- Skinny fries
- Buttered greens, toasted hazelnuts
- Cauliflower Cheese
- Garlic & Thyme Roast potatoes

