

For the table

Sourdough 3.5 Olives (gf) 2.5
Salt & pepper calamari, aioli 7.5
Honey & mustard mini sausages 4.5
Crispy chicken wings, lime & chilli dip 6
Scotch egg, coronation mayo 6.5
Mezze: hummus, baba ghanoush, falafel, olives, pitta (u) 9.5

Starters

Goat's cheese croquettes, baked beetroot, pistachio crumble, watercress (u) 6.5
Gin cured Chalk Stream trout tartare, wasabi sour cream, pickled fennel & radish (gf) 9
Vegan nduja & saffron arancini, arrabbiata, basil mayo (ug) 7.5
Wild mushroom tart, chicory & walnut salad, Gorgonzola dressing (u) 8
Duck & chicken terrine, pistachio salt, cranberry & apple chutney, brioche 8.5

Mains

Roast heirloom squash risotto, sage & almond pesto, beetroot crisps (ug) (gf) 14.5
Chicken saltimbocca, sundried tomato pesto, new potatoes, French beans 16
Salmon, prawn & haddock fish pie, garlic spinach 18.5
Old spot pork belly, champ, kale, crackling, apple sauce (gf) 18
Beer battered hake, chips, tartare sauce, pea purée 15
10oz sirloin, chips, peppercorn sauce 22.5
Moving Mountains plant based B12 burger, house relish, vegan mayo, tomato, lettuce, pickle, fries (ug) 14
Beef burger, house relish, mayo, tomato, lettuce, pickle, fries 14
Add to burgers: cheddar, vegan cheddar, blue cheese, chorizo, bacon, or fried egg 1.5 each

Sides

Chips / Fries 4
House salad (gf) 4
Sweet potato fries / Aspen fries 5
Rocket & Parmesan, balsamic (gf) 4.5
Garlic French beans (gf) 4

Book your Xmas party for £34 for three courses.

Better yet, book your party on a weekday lunchtime for 25% off and three courses will cost just £25.50.

Pie & Pint Monday - £30

Steak & Wine Wednesday - £40

Join us for Brunch Saturday-Sunday
10am-1pm

