



For The Table



Sourdough with balsamic vinegar and cold pressed rapeseed oil (pb)	3
Marinated Nocellera olives (pb) (gif)	5
Cumberland sausage roll	4

To Share



Whole baked Camembert with rosemary and garlic	14
Deli board of houmous, babaganoush, roasted peppers, marinated artichokes, Nocellara olives, lilliput capers & flat bread (v)	15
<i>Add cured meats £6</i>	

Starters & Small Plates



Rustic houmous with sumac roasted cauliflower, roasted heritage carrots and flat bread (pb)	7
Chicken & leek terrine with warmed sourdough and apricot chutney	8
Grilled halloumi atop a salad of chicory, avocado, quinoa, pomegranate and herbs (v) (gif)	8 / 13
Crispy salt and pepper squid served with chilli mayonnaise (gif)	7.5
Seared scallops with chorizo, celeriac puree and sweetcorn salsa	9.5

Large Plates



Classic Caesar salad topped with a soft boiled egg <i>Add roasted chicken breast £5 salmon £7.5</i>	11
Salt-baked celeriac katsu curry with an edamame salad and steamed rice (pb) (gif)	12
Pumpkin tortellini tossed with wild mushrooms, truffle oil and sage, served atop Jerusalem artichoke puree	12.5
Grilled beef burger, topped with cheese in a glazed bun loaded with little gem, tomato, burger sauce and pickles, with chips	13
Pan fried chicken supreme, with roasted Mediterranean vegetables, tomato pesto and black olives (gif)	13.5
Battered haddock and chips with garden peas and tartare sauce (gif)	13.5
Pan fried Chalk Stream trout on a bed of buttered leeks, samphire and saffron potatoes, and a creamy curried mussel sauce (gif)	15
Steak , grilled to your liking and served with watercress, chips and your choice of sauce; bearnaise, green peppercorn & brandy, blue cheese, wild mushroom & truffle or shallot, red wine & thyme	
28 day aged ribeye, 8oz	24

Sandwiches



*Available Thursday - Saturday 12-3pm
Served on your choice of bloomer or wrap*

Crab mayonnaise with crispy apple matchsticks	9
Chicken, bacon and tomato with mayo and little gem	9.5
Fish finger, with little gem and tartare sauce	6.5

Add chips £1.5

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.

Sides

Buttered baby potatoes (gif)	3.5
House salad with maple and mustard dressing (pb) (gif)	4
Buttered seasonal greens (gif)	4
Chips (pb) (gif)	3
Katsu curry sauce (pb)	1.5

To Follow

Sticky toffee pudding with a rich toffee sauce and vanilla ice cream (v) (gif)	6
Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)	6
Traditional treacle tart served with your choice of vanilla ice cream or custard (v)	7
Your choice of our ice creams and sorbets (v) (pb) (gif)	scoop 2
Apple and pear oat crumble with creamy custard (v)	7

Sunday Roast

Served only on Sunday

Served with garlic and rosemary roasted potatoes, lemon and thyme roasted carrots and parsnips, braised red cabbage, Yorkshire pudding and rich, red wine gravy

Roast 28-day aged sirloin of beef	17
Half a roast chicken with sage and onion stuffing	14.5
Mushroom and cashew nut Wellington (pb)	12.5
Roast pork belly with apple sauce	14.5

Sides

Pigs in blankets with rosemary, honey and mustard	3.5
Cauliflower cheese (v)	3.5
Sage and onion stuffing (v)	2.5
Yorkshire pudding (v)	1

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