



Nibbles.

Mixed Olives in Herbs & Lemon (VE) £5.00

MC: Nuts

Lovingly Artisan Sea Salt & Rosemary Focaccia with Balsamic Oil (VE) £7.50

Gluten, Sulphites

Starters.

Rye Risotto, Pickled Mushrooms, Black Garlic (VE) £9.50

Gluten, Sulphites, Celery

Moules Mariniere, Sea Salt & Rosemary Focaccia £9.00

Sulphites, Gluten, Dairy, Mollusc, Celery

Pork Cheek, Black Pudding, Apple £9.50

Sulphites, Dairy, Gluten, Celery

Devilled Chicken Livers, Toasted Sourdough £9.00

Dairy, Gluten, Celery, Sulphites

Bacon Chop, Pineapple Salsa, Crispy Egg £12.00

Sulphites, Gluten, Dairy, Egg

Soup of the Day, Crusty Bread £8.50

Sulphites, Dairy, Gluten, Celery

Mains.

Game Casserole, Herb & Suet Dumplings £29.00

Dairy, Gluten, Sulphites, Celery

Cumberland Sausage, Creamy Mash, Red Onion & Port Gravy £28.00

Dairy, Sulphites, Gluten, Celery

Beetroot Wellington, Kale, Agave Carrots, Beet Ketchup (VE) £27.00

Gluten, Sulphites

Fish Pie, Pancetta & Peas, Bread £30.00

Dairy, Gluten, Mustard, Crustacean, Fish, Sulphites

Chicken Schnitzel, Peppercorn Sauce, Herb Butter New Potatoes £27.00

Dairy, Gluten, Sulphites, Celery

Steak Frites, Rocket & Parmesan Salad, Grilled Vine Tomatoes £32.00

Sulphites, Dairy, Gluten

Sides.

Buttered Mixed Veg £5.50

Dairy

Crispy New Potatoes, Herb Butter £6.00

Sulphites, Dairy

Marmalade & Thyme Glazed Baby Carrots £6.00

Dairy

Tenderstem Broccoli, Black Garlic, Parmesan £6.50

Dairy, Sulphites

Mashed Potato £6.00

Dairy, Sulphites

We're really passionate about our food, which is prepared fresh daily. We support local farmers & producers as much as possible by sourcing our ingredients from them, and in some cases, growing or foraging it ourselves

Please make your server aware of any allergies prior to ordering as we do not offer a no trace policy.