



# 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.*