



Nibbles.

Mixed Olives in Herbs & Lemon (VE) £4.50
MC: Nuts

Lovingly Artisan Sea Salt & Rosemary Focaccia, Whipped House Butter, Balsamic Oil (V) £7.50
Gluten, Sulphites, Dairy, Mustard

Starters.

Soup of the Day, Crusty Bread £7.50
Sulphites, Dairy, Gluten, Celery

Breaded Cod Cheek, Katsu Sauce, Asian Slaw £9.50
Fish, Dairy, Crustacean, Sulphites, Gluten, Egg

Honey & Soy Duck Breast, Sweet Potato, Slaw, Plum £9.00
Soy, Egg, Gluten, Sesame

Beetroot & Gin Cured Salmon, Horseradish, Watercress, Pickles, Crouton £9.50
Sulphites, Gluten, Dairy, Fish

Portobello Mushroom Parfait, Toasted Focaccia, Picked Shallot, Basil Oil (VE) £8.50
Gluten, Sulphites, Soy, Nuts

Mains.

Braised Feather Blade, Creamy Mash, Cavolo Nero, Asparagus, Pancetta & Red Wine Sauce £28.00
Dairy, Gluten, Celery, Sulphites

Lamb Rump, Lamb Rib, Sheep Curd, Crushed New Potatoes, Pea & Mint Puree, Chive Jus £30.00
Sulphites, Dairy, Celery

Pork Tomahawk Steak, Colcannon, Charred Baby Leeks, Cider & Mustard Sauce £27.00
Dairy, Gluten, Mustard, Sulphites, Celery

Tandoori Cod, Bombay Potato, Spinach, Cauli Bhaji, Yoghurt Dressing £26.00
Dairy, Mustard, Fish, Sulphites

Scorched Hispi Cabbage, Vegetable Broth, Herb Dumplings (VE) £25.00
Gluten

Thyme & Orange Chicken Breast, Fondant Potato, Baby Carrots, Carrot & Orange Puree, Chicken Sauce £27.00
Dairy, Gluten, Celery

Sides.

Buttered Mixed Veg £4.50
Dairy

Crispy New Potatoes, Herb Butter £4.50
Sulphites, Dairy

Miso Butter Glazed Baby Carrots £5.00
Dairy, Dairy, Gluten, Soy

Tenderstem Broccoli, Black Garlic, Parmesan £5.00
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.