



APPETISERS

MARINATED OLIVES _____ 3.50
orange, chilli & rosemary. *VE GF*

LIGHTLY TOASTED RUSTIC BREADS _____ 4.00
balsamic & olive oil. *V*

TEMPURA OF FETA _____ 4.50
sweet chilli & lime sauce. *V*

TRIO OF HUMMUS _____ 4.50
traditional, chunky tomato, beetroot, toasted pita. *VE GF*

STARTERS

GARDEN PEA & WILLIAM PEAR VELOUTÉ _____ 5.50
ham hock beignet & mint oil. *VE*

GIN & LIME CURED SALMON _____ 7.50
crème fraîche, pickled vegetables. *GF*

VINE TOMATOES & BURRATA BRUSCHETTA _____ 6.50
green pesto, balsamic dressing. *V*

PAN FRIED CHICKEN LIVERS & WOODLAND MUSHROOMS _____ 7.25
creamy port & green peppercorn sauce, toasted ciabatta.

LIGHTLY DUSTED CALAMARI _____ 7.95
garlic & citrus aioli, chargrilled lemon.

SHARERS

HOT MEZE _____ 18.95
spicy lamb skewers, chicken skewers, homemade falafel, honey roasted chorizo, chargrilled vegetables, tzatziki, toasted pita.

RUSTIC PLOUGHMAN'S _____ 17.50
shredded ham hock, aged cheddar, pork pie, chutney, pickles, crusty bread.

FISH BOARD _____ 18.95
cod & chorizo fishcakes, lightly dusted calamari, spicy king prawns, gin & lime cured salmon, garlic & citrus aioli, pickles, granary bread.

VEGGIE MEZE _____ 16.50
vine leaves stuffed with rice & herbs, cream cheese filled peppadew peppers, homemade falafel, chunky tomato hummus, tempura feta, chargrilled vegetables, homemade focaccia. *V VE*

MAINS

FIVE SPICE & HONEY DUCK BREAST _____ 17.95
stir fried oriental vegetables, miso soy dressing, sticky rice. *GF*

SMOKED FREE RANGE CHICKEN & PANCETTA BALLOTINE _____ 17.50
sweet corn puree, hash potato, charred baby leeks, sun blushed tomato & pine nut dressing. *GF*

PAN FRIED LEMON & THYME POLENTA _____ 11.50
chestnut mushrooms, wilted spinach, artichokes, red pepper dressing. *VE GF*

PAN FRIED WELSH SEABASS _____ 17.25
crab risotto, sea herbs, bouillabaisse, saffron rouille. *GF*

RISOTTO PRIMAVERA _____ 12.50
spring vegetables, green herbs, mascarpone, soft poached egg, truffle oil. *V VE GF*

MOROCCAN STYLE SLOW COOKED LAMB SHOULDER _____ 17.50
pomegranate & mint cous cous, homemade batbout. *GF*

RIGATONI PASTA _____ 12.50
shredded ham hock, garden peas, spring onions, lemon & dijon mustard cream.

LIGHTLY POACHED SALMON STEAK _____ 12.50
whole grain mustard crushed potatoes, asparagus & sauce vierge. *GF*

BLUE CHEESE BEEF BURGER _____ 12.50
prime coarse cut beef patty, blue cheese, red onion marmalade, rocket leaves, toasted brioche bun, fries, ranch slaw.

TANDOORI CHICKEN BURGER _____ 11.95
homemade onion bhaji, cucumber yoghurt, mango relish, naan bread, sweet potato fries.

FROM THE CHARGRILL

All of our beef is sourced by Aubrey Allen & dry aged for 28+ days. Our Steaks are served with red onion marmalade, sautéed garlic mushrooms, roasted baby vine tomatoes & triple cooked hand-cut chips.

8 OZ BAVETTE _____ 16.50

10 OZ TAIL ON RIBEYE _____ 24.50

7 OZ FILLET _____ 26.50

8 OZ / 16 OZ RUMP _____ 16.50 / 28.50

32 DAY DRY AGED TOMAHAWK FOR TWO TO SHARE _____ 70.00

smoked bacon mac 'n' cheese, asparagus, roasted baby vine tomatoes, bone marrow & red wine jus.

Steak sauces & butters

THREE PEPPERCORN & BRANDY 2.50

BLUE CHEESE & CHIVE 2.50

RED WINE & TARRAGON 2.50

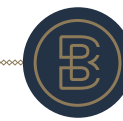
GARLIC & HERB BUTTER 2.00

TEXAN BUTTER 2.00

EXTRAS

FRIED FREE RANGE EGG _____ 1.00

SPICY KING PRAWNS _____ 4.50



SIDES

TRIPLE COOKED HAND-CUT CHIPS *V* _____ 4.50

PARMESAN & TRUFFLE OIL FRIES *V* _____ 4.50

RUSTIC FRIES *VE* _____ 3.50

SWEET POTATO FRIES *V* _____ 4.00

SMOKED BACON MAC 'N' CHEESE _____ 5.50

NEW SEASON GREENS
sun blushed tomato & toasted pine nut dressing. *VE GF* _____ 4.50

SPRING SALAD
carrot, radish, red pepper, cucumber, red onion & sherry vinaigrette. *VE GF* _____ 3.95

DESSERTS

DARK CHOCOLATE CRÉMEUX _____ 7.95
chocolate cookie crunch, cherry compote, morello cherry sorbet. *V*

VANILLA & GREEK YOGHURT PANNACOTTA _____ 7.50
lemon curd, fresh berries, toasted granola. *V*

STRAWBERRY SHORTBREAD & CLOTTED CREAM CHEESECAKE _____ 6.95
strawberry & mint salsa, strawberry gel. *V*

STICKY HONEY & LEMON PUDDING _____ 6.95
spiced figs, whipped mascarpone, toasted almonds. *V*

SELECTION OF LUXURY ICE CREAMS & SORBETS _____ 5.50
please ask for flavours. *V GF*

BRITISH CHEESE BOARD _____ 8.95 / 15.50
served with farmhouse crackers, fresh fig, homemade chutney, damson plum jelly. *V*