

## APPETISERS

Mixed marinated olives 3.00

Harissa hummus &  
garlic flatbread 3.00

Smoked salmon pate & toast 3.50

Smoked venison &  
fresh bread 4.50

Rosemary salami  
& fresh bread 4.50

## STARTERS

Salt cod croquettes with a melted lemon &  
chive butter centre served on a celeriac salad 6.95

Garden pea & mint soup with ham hock  
and parsley tortellini 5.95

Carpaccio of Honey cured heritage beetroot,  
goats curd & candied walnuts 6.50

12-hour braised duck leg hot pot 7.25

Sticky braised pig's cheek with potato puree  
& pickled carrot 7.50

Moules Mariniere served with fresh bread 6.95  
Or as a main course with fries 14.95

## MAIN COURSES

Dry aged beef fillet medallions with beef fagot,  
Pommes Anna & Cavolo Nero 25.50

Herb crusted loin of cod with wilted samphire, mashed potato &  
& a sorrel butter sauce 16.25

Chestnut mushroom & tarragon stuffed leg of corn fed chicken  
served with buttered leeks & fondant potato 13.95

Pan fried wild sea bass with roasted new potatoes, semi dried  
heritage tomato & spinach with a caper & herb dressing. 15.50

Roast Butternut squash & mushroom wellington served with  
a goat's cheese & rocket salad 13.95

Dry aged sirloin steak with confit garlic, air dried heritage tomato,  
hand cut chips & watercress salad Add béarnaise or peppercorn 1.95 21.25

Half roasted chicken cooked with roasted lemon &  
garlic with crispy fries & a red wine jus 14.50

Spiced fries with aioli 3.00 Mashed potato 3.00

Calvero nero with garlic & chili 3.00 Cauliflower gratin 3.50

Spring onion & air-dried tomato salad 3.00

## CLASSIC DISHES

Tempura battered haddock & cod fish finger  
served with hand cut chips, tartare sauce,  
crushed peas & lemon wedge 13.75

Bavette minute steak served with crispy fries &  
béarnaise sauce 15.50

Crispy duck noodle salad with a hoisin & plum  
dressing, bean sprouts & spring onion 11.50

Confit chicken salad with avocado, heritage  
tomato, spring onion, pomegranate & a zesty  
lemon dressing 10.50

Linguine with squid, prawn mussel & clam, white  
wine garlic, chili & lemon 15.95

Beef steak Burger, served in a  
pretzel bun with a crunchy burger relish  
& aioli spiced fries 12.50

## DESSERTS

Dark chocolate fondant with a Belgium praline ice cream 7.50

Plum & frangipane tart with a plum compote & clotted cream 6.75

3 scoops of luxury ice cream 5.95

Pear tarte Tatin served with vanilla ice cream 6.95

Selection of British cheeses with celery, spiced tomato  
chutney & crackers 3 for 8.50  
5 for 12.50