



Starters

Soup of the Day - £11.50

homemade bread & butter (V, can be DF & GF)

Chicken and Lemon Croquette - £13.50

chorizo and fennel jam, roasted butternut squash and sage hash, pumpkin seed brittle (can be DF & GF)

Cured Mackerel- £13.50

brown crab mayo, roasted beetroot, escabeche sauce (Can be DF, GF)

Confit King Oyster Mushrooms - £12.50

treacle glazed celeriac, mushroom espuma, tarragon and roasted garlic tuile (Ve can be GF)

Main Courses

Fish of the day - £33.95

crayfish and sweetcorn fritter, buttered new potatoes, kale, warm tartare sauce (can be GF & DF)

Beef Sirloin - £44.95

salt baked cauliflower, beef dripping potatoes, pak choi, green peppercorn sauce (can be GF & DF)

Slow Cooked Pork Belly - £32.95

Rib & apricot bonbon, smoked buttermilk mash, hispi cabbage, cider jus (can be GF & DF)

Miso Glazed Aubergine - £30.95

sweet potato parmentiers, cavolo nero, muhammara sauce, mixed herb tahini (VE, can be GF)

Desserts

Tonka Bean Pannacotta - £11.95

passion fruit coulis, honeycomb (GF & VE)

Chocolate Almond Pave - £11.95

banoffee ice cream, rum and raisin gel (VE & GF)

Creamy Mango Custard - £11.95

Coconut tuile, mixed berries (V & GF)

Bourbon Caramel & Pecan Cheesecake - £11.95

Cream cheese Chantilly, chocolate ice-cream (V, can be GF)

Please note

We reserve the right to substitute any menu item due to various factors including seasonal availability. We endeavour to keep this menu up to date but changes may occur.