

Autumn Menu

Welcome back

We've missed you all. While we get used to our new normal, we ask kindly that you are patient with us all. We've made a number of changes to keep, both you and us safe and are following the latest government guidelines in everything we do. If you have any questions at all, please let us know. We are so happy to be back... we hope you are too!

Small Plate

Black pudding scotch egg, home made ketchup	£5.5
Twice baked blue cheese souffle, Walldorf salad	£8
Soy braised pork belly, kimchi & ponzu dressing GF	£7
Locally foraged wild mushroom gnocchi, shaved truffle & parmesan GF	£8.5 / £15
Salt & pepper whitebait, lemon & parsley mayo GF	£7
Duck liver parfait, apple & cider chutney, with toasted brioche GF	£7.5
Astons sour dough bread & marmite butter	£4
Gin cured salmon with fennel, cucumber & a lime crème fraiche GF	£8
Pub Favourites	
Fish & chips, tartare sauce & mushy peas GF	£I4
Dry aged 8oz ribeye steak, watercress & chunky chips GF	£22
Pie & mash	£I2
Home ground burger, toasted brioche, fries, smoked cheddar & slaw GF	£I4
Beetroot risotto, goats cheese croquette & a pickled beetroot & herb salad	£I3
Roasted squash, pine nut & sage parcel with a vegetable broth & pearl barley GF	£II
Catch of the day GF	£MVP



The Pheasant espresso martini £9.5

Chilli gin pina colada £9

Affogato espresso martini £9.5

El Candado pedro Ximenez | Chateau Delmond Sauterns | Corney & Barrow ruby port From £4

English breakfast tea | Herbal tea | Americano | Espresso | Cappuccino | Latte From £2.5

Irish coffee | Baileys coffee | Spiced rum hot chocolate From £8