

Dinner

For the Table

Marinated mixed olives £2.50

Chas & Momo sourdough £3.50

Mezze with grilled halloumi, falafel, smoked paprika hummus, olives, pitta (to share) (u) £8

Three Cheers charcuterie plate with rosemary & thyme pork collar,
chili loin, wild fennel salami, beer sticks £7.50

Starters

Sweet potato, coriander & vegan cheddar croquettes, salsa verde (ug) £6.50

Endive, walnut, poached pear & Cropwell Bishop Stilton salad, maple mustard dressing £6.50

Prosciutto, game & apricot terrine, brioche, spiced apple & date chutney £7.50

Moules marinières, fresh parsley, bacon, garlic bread £6.50

Hendrick's gin & beetroot-cured salmon gravalax,
pomegranate, celeriac & fennel remoulade £6.50

Mains

Mushroom & tofu Wellington, sautéed cavolo nero, gravy (ug) £13

Spinach & ricotta ravioli, basil butter, rocket, shaved Parmesan (u) £12

Beer battered hake fillet, tartare sauce, pea purée, hand-cut chips £13.50

8oz Beef burger, fries ~ *add cheddar, stilton, chorizo, bacon, free range egg - 95p each* ~ £12.50

Pan-fried sea bream fillet, crushed dill new potatoes, curly kale, Cornish crab cream £13.50

7-Hour braised lamb shoulder, colcannon, anchovy jus £15.50

Roasted corn-fed chicken breast, fondant potatoes, hispi cabbage,
creamy cep mushroom sauce £13.50

Steaks

Our steaks come with béarnaise sauce and a choice of chips, salad or mash

8oz Rib-eye £21.50

16oz Châteaubriand (to share) £45

Sides £3.50

Green beans

Seasonal vegetables

Mash / Hand-cut chips / Fries

Rocket & Parmesan, aged balsamic

Sweet potato chips £4.50

Kitchen Opens: Sunday 12 – 9pm; Monday – Friday 12 – 3.30pm, 6 – 10.30pm; Saturday 12 – 4pm, 6 – 10.30pm

Prices include VAT. An optional 12.5% will be added to your bill all of which is distributed to staff.

A full list of allergen information is available. Please ask for details.