

CLEAR THE HEAD

Chef's Bloody Mary 10
Tomato, Vodka, Tabasco

BAR SNACKS

Homemade Crackling, Chilli Salt 4
Olives 4

STARTERS

Curried Cauliflower Soup, Almonds, Turmeric Bread (Vgno) 9
Smoked Salmon, Horseradish Cream, Caper Berries (Gfo, Dfo) 11
Soy Tofu, Asian Slaw, Toasted Peanuts (Vgn, Gf) 10
*Pan Fried Scallop, A La Grecque Mushrooms, Cauliflower,
Focaccia Crisp, Truffle (Dfo, Gfo) 12*

Sweetcorn Fritters, chilli jam (Vgn, Gf) 9
Hoisin Ribs, Asian Slaw (Df) 11
Salt & pepper Squid, Lemon Aioli (Gf) 9
Ham-hock Terrine, Piccalilli (Df, Gfo) 9.50

SHARING

THE PERFECT COMPLIMENT TO A GLASS OF WINE & GOOD CONVERSATION
-Serving Suggestion Montepulciano de d'Abruzzo-

*Chorizo, Salami, Parma Ham, Artichoke, Sun Blushed Tomatoes, Caper Berries, Hummus,
Parmesan Shavings, Rye Bread (Dfo, Gfo) 14*

MAINS

Fish & Chips – Haddock Fillet, Triple Cooked Chips, Tartare, Mushy peas, Lemon (Gf, Df) 18.50
Sweet Potato & Chickpea Burger, Sweet Chilli Mayonnaise, Red Onion Jam, Fries (Vgn, Gfo) 16.50

SUNDAY

All Roasts Served With Seasonal Vegetables, Roast Potatoes, Yorkshire Pudding & Red Wine Gravy

Roast 'Ruby Red' Beef Rump (Gfo) 21.50

Roast Free Range Chicken, Stuffing, Bread Sauce 19.90

Roast Pork Belly, Crackling (Gfo) 19.50

Sweet Potato, Spinach & Mushroom Wellington (V) 18.50

Mixed Nut Roast (Vgn, Df, Gf) 17.50

Please Note, No Yorkshire Pudding Is Served With This Dish

SIDES

Cauliflower Cheese 4

Yorkshire Pudding 1

Seasonal Greens 4

House Salad 4

Triple Cooked Chips 4

Fries 4

Truffle & Parmesan Fries 4.50