

Starters

Spiced pumpkin soup <i>with pumpkin seed oil & turmeric bread</i> <i>(Gfo, Dfo)</i>	£8.00	Salt & Pepper squid <i>with lemon aioli (Gf)</i>	£9.00
Sweetcorn fritters <i>with spiced mango chutney and poppadom</i> <i>(Vgn, Gf)</i>	£9.00	Pork Rilette <i>with Pancetta, apricot, cider & apple puree,</i> <i>pickled mushrooms, rye bread</i>	£9.50
Soy Marinated warm tofu <i>with coriander puree, Asian slaw, tempura</i> <i>flakes, and toasted peanuts (Vgno, Gf)</i>	£11.00	Smoked salmon <i>with whipped horseradish cream, caper</i> <i>berries, cucumber ribbons, finished with extra</i> <i>virgin rapeseed oil vinaigrette.</i>	£10.00
		Nduja & honey marinated chicken skewers <i>with Zhoug paste & fennel salad (Gf, Df)</i>	£11.00

Pub Classics

Sweet potato and chickpea burger <i>with vegan sweet chilli mayonnaise, red</i> <i>onion jam, vegan mozzarella, and skinny</i> <i>fries (Vgn, Gfo)</i>	£16.50	Ale battered haddock fillet <i>with hand cut chips, homemade tartar sauce,</i> <i>mushy peas, and lemon (Gf, Df)</i>	£18.50
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Sunday Roasts

All Roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding and red wine gravy

Sweet potato, spinach & mushroom wellington <i>(V)</i>	£18.50
Mixed nut roast <i>(Vgn, Df, Gf)</i> <i>Please note, no Yorkshire pudding is served with this dish</i>	£17.50
Roasted pork belly <i>(Gfo)</i> <i>Also served with crackling</i>	£19.50
Roasted Free Range Chicken <i>Also served with bread sauce and homemade pork, apricot, and sage stuffing</i>	£19.90
Roast rump of 'Ruby Red' beef <i>(Gfo)</i>	£20.50

Sides

Yorkshire pudding	£1.00
Seasonal greens / Proper chips / Skinny fries	£4.00
Cauliflower cheese / Truffle and parmesan fries	£4.50