

SHARING

Garlic Bread (<i>stretched sourdough, herb butter</i>)	9.50/9/8.50
choose: cheese & rosemary; tomato & basil; or plain	
Nocellara Olives	6
on crushed ice	
Beetroot Hummus	8.5
crudites, dukkah, watercress salad, sesame flatbread	

SMALL PLATES

Soup Of The Day	7.5
toasted sourdough, butter	
Chicken Bites	9.5
Korean sweet chilli glaze, sesame seeds, coriander	
Mini Burgers	11
mac sauce, Emmental cheese, cornichons	
Creamy Garlic Wild Mushrooms	9
on sourdough	
Truffle Arancini	9.95
lemon aioli, lemon zest	
Bruschetta	8
garlic & herb butter, cherry tomatoes, green basil (vg)	
+ add buffalo mozzarella	3

LARGE PLATES

Ewe Shepherd's Pie	17
beetroot glaze, green pesto, red vein sorrel	
Beef Wellington	35
smoked mash, baby spinach, wild mushrooms, red wine jus, truffle	
Fish & Chips	16.5
battered haddock, crushed green pea, hand cut chips, tartare sauce	
Lemon Sole Beurre Blanc	21.95
brown shrimps, capers, figs, artichokes, parma ham	
Roasted Cauliflower Steak	17.25
butter bean puree, dukkah, chimmichurri, fries	
Rigatoni A La Vodka	13.5
tomato sauce, parmesan, green basil	
+ grilled chicken breast or garlic prawns	4.5
Classic Margherita	13.5
plum tomato sauce, baby mozzarella, green basil (v/vg)	
+ add pepperoni	2
Prosciutto & Roquette Pizza	15
fresh cherry tomatoes and parmesan	
Classic Caesar Salad	13.5
gem lettuce, prosciutto, parmesan, rocket, sourdough croutons	
+ add grilled chicken breast	4.5

ROASTS

All served with seasonal greens, carrot & swede mash, roasties, glazed carrots & parsnips, yorkie & a red wine jus

Sirloin Of Beef	19.5
Half Chicken	18.5
Slow Roasted Pork Belly	18.5
Lamb Shank	27
Honey Roast Ham	18
Spiced Nut Roast	15
vegan jus (v)	

CHILDREN'S ROAST

All served with seasonal greens, carrot & swede mash, roasties, glazed carrots & parsnips, yorkie & gravy

(all subject to availability)

Sirloin Of Beef	10
Quarter Chicken	10
Honey Roast Ham	10

SIDES

Skin - On Fries rosemary & garlic salt (vg)	4.95
+ add truffle & parmesan	1.5
Chunky Chips rosemary & garlic salt (vg)	4.95
Truffled Baby Potatoes spring onion (v)	5.5
Agave Roasted Carrots & Parsnips	5.25
Cauliflower Gratin (for 2 people)	8.5
Savoy Cabbage & Bacon	5.5
Extra Yorkie	1.5

If you have particular dietary requirements, intolerances or allergens, we ask that you contact our team before ordering. All of our dishes are prepared in kitchens where allergens are present and where fresh food is prepared. A discretionary service charge of 10% will be applied to all tables.