Starters

Ham hock terrine 7.5
Apple and caperberry salad, cider dressing
Potted Salmon 9
Toasted sourdough seasonal leaves, lemon dressing
Soup of the day 6.5
Homemade daily VG
Glazed goats cheese 7.5
Grilled aubergine, red onion marmalade v

Steamed mussels 8
White wine and parsley liquor
Sauteed chicken livers on toast 7
Watercress salad
Fish cakes 8
Wild rocket and sweet chilli sauce
Marinated beef and blue cheese salad 9
Sun dried tomatoes, roasted shallots

Main courses

Pumpkin ravioli 16
Sage veloute, toasted pumpkin seeds v
Poached sea trout, purple potato salad 17.5
Mango salsa, basil vinaigrette
Chicken fillet and pomegranate salad 15
Cherry tomatoes, cucumber and pepper, sumac dressing

Harissa infused Pork belly 17.5
Green lentils, pickled apples grain mustard mash.
Cod fillet wrapped in pancetta 19
Saffron mash, broccoli, broad beans and lobster bisque
Shepherds pie 15
Winter salad

Winter Specials
Seared scallops, cauliflower, sprouts, confit apple and lemon syrup 9.5
Slow cooked duck leg braised red cabbage bubble and squeak 17.5
Chocolate brownie with vanilla ice cream 8 VG

From the grill

8 oz English sirloin steak 24
Hand cut chips, grill garnish & bearnaise sauce
Seabass fillet 18.5
Seasonal vegetables, sauce vierge & new potatoes

Smoked Tofu steak 14.5
Stuffed Portobello mushroom chicory salad VG
Calves liver 18
Smoked bacon and leek creamed potatoes, onion sauce

Side dishes 3.75 each or any three for 9

Baby potatoes.
Creamed potatoes.
Hand cut chips or skin on fries.
Honey roasted root vegetables.

Prices include VAT
If you have any food allergies or intolerances, please speak to your waiter