



Not all ingredients are listed, if you have any intolerances or allergies please let a member of staff know

(V) – Vegetarian

(VGA) – Vegan

(GFA) – Gluten Free Adaptable

(DFA) – Dairy Free Adaptable

Starters

Soup of the Day	7.5
Olive Focaccia (V VGA GFA DFA)	
Butter Bean Hummus	8
Toasted Flatbread, Coriander and Lime Oil, Pickles (V VGA GFA DFA)	
'Nduja Scotch Egg	10
Chive Aioli, Roquette (DFA)	
Roasted Mushrooms on Toast	8
Tarragon and Brandy Cream, Soft Poached Egg (V GFA DFA)	
Hot Smoked Salmon Salad Nicoise	12
Mixed Olives, Soft Set Egg, Beetroot Relish (GFA DFA)	

Mains

Snake Beef Burger	18
Double Smash Beef Burger, Crispy Streaky Bacon, Emmental, Baconnaisse, Skin on Fries (GFA) <i>Upgrade to Truffle and Parmesan Fries +£1</i>	
Beer Battered Fish	17.5
Triple Cooked Chips, Crushed Minted Peas, Tartare Sauce (DFA)	
Confit Pork Belly	17.5
Root Vegetable Crisps, Wholegrain Mustard Mashed Potato, Cider Sauce (GFA)	
Smoked Haddock Rarebit	16.5
Spring Onions and Herbs, Crushed New Potatoes, Creamed Leeks	
Crispy Black Pudding Hash	14.5
Fried Egg, Sticky Onions, Sriracha Mayonnaise (DFA)	

Posh Fish Finger Roll	14
Celeriac and Radish Slaw, Roquette Salad (DFA)	
Braised Chicken and Ham Hock Plate Pie	16
Grilled Tenderstem Broccoli	
Curried Cauliflower Tabbouleh	14
Pumpkin Seed and Spinach Quinoa, Roasted Red Pepper (V VGA GFA DFA)	
Buddha Bowl	15
Spiced Falafel, Hummus, Char Grilled Vegetables, House Pickles, Toasted Seeds, Flatbread (V VGA GFA DFA)	

Sides

Triple Cooked Chips	4.5
Smoked Garlic Mayonnaise (V VGA GFA DFA)	
Truffle and Parmesan Fries	5.5
(GFA)	
House Salad	4
Pickles, Grain Mustard Dressing (V VGA GFA DFA)	

Desserts

Iced Cherry and Amaretto Parfait	8.5
Toasted Almonds (V GFA)	
Baked Pear and Spiced Rum Terrine	8.5
Hazelnut Granola (V VGA GFA DFA)	
Honeyed Fig Sponge Cake	8.5
Whipped Vanilla Mascarpone	
Dark Chocolate Truffle Tart	9
Orange and Cardamon Syrup (V GFA)	