



## FOR THE TABLE

<b>BREAD &amp; OLIVES (V)</b>	<b>8.00</b>
MIXED OLIVES, BALSAMIC , BUTTER & TOASTED BREADS	
<b>SWEET CORN RIBS (V)</b>	<b>7.00</b>
CORN RIBS, SEAWEED AND CITRUS SEASONING, MISO MAYO	
<b>CHEESE SCONE</b>	<b>7.00</b>
WHIPPED BACON AND THYME BUTTER	

## STARTERS

<b>WILD MUSHROOM PATE (V)</b>	<b>8.00</b>
HOUSE MADE MUSHROOM PATE, BALSAMIC GEL, PICKLES, WITH PUMPERNICKEL TOAST	
<b>SOUP OF THE DAY</b>	<b>8.00</b>
HOUSE MADE SOUP OF THE DAY, BREADS	
<b>TERRINE &amp; PICCALILLI</b>	<b>9.00</b>
HAM HOCK TERRINE, PICCALILLI, GRILLED SOURDOUGH	
<b>RICOTTA AND HOT HONEY (V)</b>	<b>8.00</b>
WHIPPED RICOTTA, CHARRED PINEAPPLE HOT HONEY, BRIOCHE	
<b>SMOKED SALMON</b>	<b>10.0</b>
SMOKED SALMON, CROISSANT PUCK, DILL AIOLI, EGG YOLK GEL	

## SIDES

<b>TRIPLE COOKED CHIPS</b>	<b>5.00</b>
<b>DAUPHINOISE POTATO</b>	<b>5.00</b>
<b>SEASONAL VEGETABLES</b>	<b>5.00</b>
<b>POLENTA, TRUFFLE &amp; PARMESAN</b>	<b>7.00</b>

# MENU

**SERVED FROM 1200PM MON-SAT**

**FOR DIETARY & ALLERGEN REQUIREMENTS PLEASE  
SPEAK TO A MEMBER OF OUR TEAM FOR ASSISTANCE**

## MAIN COURSE

<b>STUFFED CHICKEN BREAST</b>	<b>20.00</b>
APRICOT AND PINE NUT CHICKEN BREAST, CELERIAC PUREE, CARROTS, PAN FRIED SHALLOT, RED WINE JUS	
<b>FISH OF THE DAY</b>	<b>VARIABLE</b>
FISH OF THE DAY, ASK YOUR SERVER FOR TODAY'S SEASONAL SPECIAL	

<b>BEEF &amp; ALE COTTAGE PIE</b>	<b>20.00</b>
SLOW BRAISED BEEF IN GUINNESS, CHIVE MASH, SEASONAL VEGETABLES,	

<b>CUMBERLAND SAUSAGE</b>	<b>18.00</b>
CUMBERLAND SAUSAGE, DAUPHINOISE POTATO, CABBAGE, CIDER AND ROASTED PLUM SAUCE.	

<b>WILD MUSHROOM FLATBREAD (VEO)</b>	<b>17.00</b>
WILD MUSHROOMS, BALSAMIC, ROCKET, PINENUTS, GARLIC BUTTER, SERVED WITH TRIPLE COOKED CHIPS	

## SALADS

<b>WARM CHICKEN SALAD</b>	<b>16.00</b>
CHARGRILLED CHICKEN BREAST, HERB DRESSING, GEM LETTUCE, TOMATO, SHALLOTS, POLENTA CROUTONS	
<b>FALAFEL &amp; GRAINS (V/VEO)</b>	<b>16.00</b>
FALAFEL, MIXED GRAINS, HUMMUS, AVOCADO, HALLOUMI, TORTILLA WRAP	
<b>HOUSE SIDE SALAD (VE)</b>	<b>5.00</b>
A MIXED SALAD OF DRESSED LEAVES, TOMATO, SHALLOTS, OLIVES & RADISH	

**V - VEGETARIAN**  
**VE - VEGAN / VEO - VEGAN OPTION AVAILABLE**

## FROM THE GRILL

<b>GRILLED PORK LOIN</b>	<b>20.00</b>
PORK LOIN, BLOOD ORANGE CARAMEL, CREAMED SPINACH, CARROT PUREE, ROASTED FENNEL, CAVOLO NERO SALSA.	

<b>CHICKEN SUPREME</b>	<b>18.00</b>
CHARGRILLED CHICKEN SUPREME, CHIVE MASH, DRESSED FRENCH BEANS, MUSTARD VELOUTE.	

<b>THE HOUSE BURGER</b>	<b>16.00</b>
<b>CHOOOSE FROM:</b> BEEF BURGER CHARGRILLED CHICKEN BREAST VEGAN BURGER (VE)	

TARRAGON MAYO, LETTUCE, PICKLED SHALLOTS & TOMATO, SERVED WITH FRIES-  
*ADD CHEESE OR BACON FOR £1.00*

## TODAYS SPECIALS

**FOR TODAY'S SPECIALS, PLEASE SPEAK TO A MEMBER OF  
OUR TEAM.**

## DESSERTS

<b>CHOCOLATE BROWNIE (VE)</b>	<b>8.00</b>
VEGAN & GLUTEN FREE BROWNIE, VEGAN ICE CREAM	
<b>CHOCOLATE TORTE</b>	<b>8.00</b>
CHOCOLATE TORTE, CHERRY COULIS, CHANTILLY CREME.	
<b>BERRY 'MESS'</b>	<b>7.00</b>
SEASONAL BERRY COMPOTE, MERINGUE, CREAM.	
<b>STICKY TOFFEE PUDDING</b>	<b>8.00</b>
STICKY TOFFEE PUDDING, VANILLA CUSTARD, SALTED CARAMEL SAUCE	
<b>SEASONAL FRUIT CRUMBLE</b>	<b>8.00</b>
SEASONAL FRUIT, CRUMBLE TOPPING, SERVED WITH CUSTARD OR ICE CREAM,	