



## While you wait

Bread Board, infused oils & salty butter 6.5

Marinated Greek olives 4.5

## Starters

Pan fried scallops, cod's roe puree & prosciutto 17

Beetroot & Vodka Cured salmon, toasted focaccia & crème fraiche 11

Haddock and prawn fishcake, parsley sauce 10

Crispy duck salad, buckwheat noodles, bean sprouts & pak choi 9

Chicken liver parfait, tomato chutney & toasted focaccia 9.5

Burrata, heritage tomatoes & fresh herbs (V) 12.5

Soup, served with crusty bread (V) 7

## Mains

Hand crafted pie with garden vegetables, mash with veal jus 19

10oz Ribeye steak. Grilled portobello mushrooms, tomato & olive salad, hand cut chips.

Brandy & pepper corn sauce 36

Monkfish, coconut curry, chilli, pak choy crispy sweet potato & fragrant rice 28

Grilled pork chop, white wine tarragon sauce & heritage carrots 21

Wagyu burger, crispy bacon & cheddar, served with chefs' coleslaw, & fries 25.5

Calves' Liver & bacon with mash. Streaky bacon. Onion fritter & chefs' gravy 22

Super food salad, quinoa, purple sprouting broccoli, avocado & courgettes (V) 16

Mint & pea risotto with fresh herbs (V) 19

## Sides

Sea salt & rosemary fries 5

Green salad 5

Buttered new potatoes 5

Purple sprouting broccoli 5

## Puddings

Sticky toffee pudding with honeycomb, toffee sauce & vanilla ice cream 8

Crème brûlée with shortbread biscuit 8.5

Belgian chocolate Torte & caramel ice cream 7.5

Woodland forest cheesecake with a pistachio crumb & raspberry sauce 8

Selection of cheeses and biscuits 12