

STARTERS

Soup of the Day **5.50** (V)
Chargrilled sourdough

Jerk Chicken Balls **7.00**
Chorizo crisp, chimichurri

Home-made Beetroot Crumpet **6.50** (V)
Goat's cheese mousse, caramelised onions,
sorrel, cashew nuts

Pork & Mushroom Terrine **8.00**
Pickled vegetables, aioli, crostini

Home-cured Mackerel Fillet **7.50**
Tartare & apple scotch pancake, apple purée,
dill oil

Buffalo Cauliflower 'Wings' **6.50** (V)
Ranch dressing, buffalo sauce

Sautéed Asparagus, Peas & Bacon **6.50**
Parmesan crisp, wild garlic oil, crispy poached egg

SHARERS

Garlic Pizette **7.00** (V)
Rocket, shaved parmesan

Whole Baked Camembert **13.50** (V)
Rosemary studded, spiced apple chutney,
cornbread

Home-made Bread & Butter **6.50** (V)
Trio of home-made butters, olive oil, balsamic

Charcuterie Board **16.00**
Parma ham, salami, chorizo,
pork & mushroom terrine, olives, pickled
vegetables, piccalilli, crispy cornbread

SUNDAY ROASTS

Roasted Cornfed Chicken **15.00**
Lemon & garlic marinade

Slow Roasted Pork Loin **15.00**
Crackling, sage & onion stuffing

Vegetable Wellington **14.00** (V)
Please ask for what today's
wellington is

All our roasts are served with
olive oil roasted potatoes,
seasonal vegetables & a
Yorkshire pudding

Trio of Roasts **18.00**
Rare striploin of beef, roasted
pork loin and shoulder of lamb

Add pigs in blankets **3.50**
Add broccoli cheese **3.50** (V)

28 days dry aged Striploin Beef **16.00**
Cooked rare

Slow Roasted Shoulder of Lamb **15.00**
Garlic & raisin stuffing

Etherfly Farm Duck Breast **20.50**
cooked pink

MAINS

Pan Roasted Grey Mullet **17.00**
Tomato crisp, fennel jam, sauteed
baby potatoes, sauce vierge, chard

Beer Battered Fish & Chips **14.50**
Chunky chips, mushy peas,
tartare sauce, lemon wedge

Steak Chilli Con Carne **13.50**
Tortillas, crème fraiche,
white rice

Hatch Buddha Bowl **11.00** (V)
Edamame beans, cucumber,
crown squash, sesame seeds,
red quinoa, Cruncy noodles
radish, chilli. avocado,
teriyaki dressing

Add: crispy chicken, cured
mackerel, cauliflower 'wings' or
goat's cheese **4.00**

Crispy Duck Salad **14.50**
Watercress, spring onion,
pomegranate, watermelon,
sesame seeds, cashew nuts
cucumber, carrot & mooli ribbons

Fisherman's Pie **13.50**
Smoked haddock, salmon, cod,
cheese & chive mash top, cabbage

Cumberland Sausages & Mash **13.50**
Buttermilk pickled onion rings,
ale gravy

Crab Thermidor **17.00**
Fries, mixed leaf salad, crusty bread

SIDES

Asparagus & parma ham **3.50** (V)

Cabbage, leeks & Peas **3.50**

Dirty Fries **8.00**
Crispy bacon, chorizo,
jalapenos, truffle oil,
mozzarella

Buttermilk pickled onion rings **3.50** (V)

Rocket, tomato & red onion salad **3.50**