

LARDER MENU

STARTERS

ARTICHOKE SOUP - £7.00

artichoke crisp, chive oil, toasted ciabatta – (V)

CHORIZO AND CHEDDAR BON BONS- £8.00

harissa ketchup

CRAB AND WASABI - £9.50

crispy rice paper, wasabi gel, dill compressed cucumber, soy and ginger gel

KING SCALLOP - £11.00

café de paris butter, caramelized cauliflower puree, pickled cauliflower, apple, squid ink tapioca

POACHED CHICKEN - £8.50

onion ash, beef fat turnips, white onion puree, crispy potato nest

BRAISED CHICORY - £7.00

mushroom ketchup, wild mushrooms, walnut, nasturtium - (VG)

WILD MUSHROOM AND PARMESAN - £8.00

toasted brioche, confit egg yolk, truffled hollandaise - (V)

MAINS

SLOW COOKED DUCK LEG - £25.00

celeriac sauerkraut, baby beetroot, cherry, broad beans

PAN FRIED HAKE- £23.00

creamed potatoes, charred baby onion, white onion puree, crispy leek, chicken sauce

GLAZED LAMB SHOULDER - £22.50

smoked garlic mash, braised red cabbage, roasted carrot, pancetta and thyme crumb

FILLET OF BEEF - £27.50

roasted parsnip, black garlic puree, crispy onion, beef fat emulsion, bacon, bone marrow sauce

ROASTED CHICKEN SUPREME - £19.00

chorizo and white bean cassoulet, buttered kale, crispy chicken skin

PAN ROASTED SALMON – £19.50

curried lentils, artichoke puree, clams, pak choi, artichoke crisp

ROASTED ARTICHOKE– £17.00

curried lentils, pak choi, pickled samphire, onion bhaji (VG)

BUTTERNUT SQUASH AND SAGE CROQUETTE – £17.50

pickled beetroot, black garlic, charred onion– (VG)

FROM THE GRILL

9 OZ SIRLOIN STEAK - £24.00

crispy mushroom, ale shallot, hung sour cream, hand cut chips

8 OZ FILLET STEAK - £31.50

crispy mushroom, ale shallot, hung sour cream, hand cut chips

10 OZ RIBEYE - £28.00

crispy mushroom, ale shallot, hung sour cream, hand cut chips

9 OZ BEEF BURGER - £19.50

maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish on a homemade milk bun

SAUCES - £3.50

- Wild mushroom and tarragon
- Peppercorn
- Blue Cheese

SIDES

- Triple cooked chips £4.50
- Braised red cabbage £4.50
- Honey roasted parsnips with black garlic puree £4.50
- Sprouts with chestnuts £4.00
- Crispy potatoes with sausage, sweet mustard mayonnaise, bacon £5.00
- Mixed salad £4.00
- Caesar salad £5.00

DESSERTS

PECAN TART - £9.00

butternut squash and maple syrup sorbet, amoretto crumb – (VG)

WARM CHERRIES AND MERINGUE- £8.00

roasted pistachio, caramac

CHOCOLATE MOUSSE - £7.50

horlick ice cream, milk foam tuile, whisky gel

TOFFEE APPLE - £8.50

filo, cranberry gel, toffee sauce (VG)

FIG AND HONEY MILLE FEUILLE - £8.00

honey poached fig, vanilla cream, puff pastry, fig compote

SELECTION OF CHEESE - £8.50

ale chutney, pickled celery



LUNCH CLASSICS

FILLET STEAK AND CHEESE

CIABATTA - £14.50

Red onion, sweet mustard served with triple cooked chips

CHICKEN CAESAR SALAD -

£14.50

Crispy bacon, parmesan, garlic crouton

FISH FINGER CIABATTA - £10.00

Tartar sauce, baby gem lettuce served with triple cooked chips

(V) TOMATO AND GOAT'S CHEESE

SALAD - £12.50

baby gem, garlic crouton, black olive crumb, pickled beetroot

(V) GOAT'S CHEESE MELT

CIABATTA - £10.00

Tomato, red onion marmalade served with triple cooked chips

FISH AND CHIPS - £15.50

Tartar sauce, crushed peas, burnt lemon

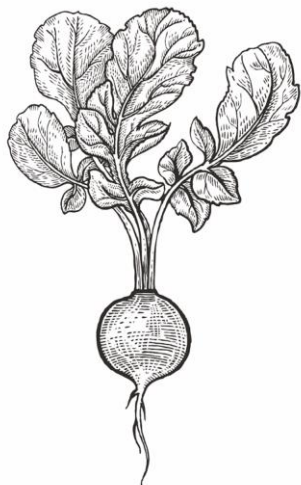
(V) WILD MUSHROOM RIGATONI

PASTA - £12.00

Tarragon, goat's cheese, black olive crumb

SERVED 12- 4

THURSDAY - SATURDAY



FIXED PRICE LUNCH MENU

STARTERS

ARTICHOKE SOUP

artichoke crisp, chive oil, toasted ciabatta

BRAISED CHICORY

mushroom ketchup, wild mushroom, walnut, nasturtium

WILD MUSHROOM AND PARMESAN

toasted brioche, confit truffled egg yolk

MAINS

ROASTED CHICKEN SUPREME

Chorizo and white bean cassoulet, buttered kale, crispy chicken skin

PAN ROASTED SALMON

Curried lentils, artichoke puree, clams, pak choi, artichoke crisp

ROASTED ARTICHOKE

Curried lentils, pak choi, pickled samphire, onion bhaji (V/VG)

WILD MUSHROOM RIGATONI

tarragon, goat's cheese, black olive crumb (V)

FISH AND CHIPS

tartar sauce, crushed peas, burnt lemon, triple cooked chips

9 OZ BEEF BURGER

maple cured bacon, smoked cheese, gherkin, baby gem, tomato relish, triple cooked chips

CHICKEN CAESAR SALAD

crispy bacon, parmesan, garlic croutons

GOAT'S CHEESE MELT CIABATTA

tomato, red onion marmalade served with triple cooked chips - (V)

SIDES

- Triple cooked chips £4.50
- Braised red cabbage £4.50
- Honey roasted parsnips with black garlic puree £4.50
- Sprouts with chestnuts £4.00
- Crispy potatoes with sausage, sweet mustard mayonnaise, bacon £5.00
- Mixed salad £4.00
- Caesar salad £5.00

DESSERTS

CHOCOLATE MOUSSE

Horlick ice cream, milk foam tuile, whisky gel

FIG AND HONEY MILLE FEUILLE

honey poached fig, vanilla cream, puff pastry, fig compote

SELECTION OF CHEESE (£2.00 SUPPLEMENT)

ale chutney, pickled celery

2 COURSE – £21.50

3 COURSE – £25

- **MENU AVAILABLE THURSDAY AND FRIDAY LUNCH TIMES***