

SMALL PLATES

Sticky Beef Cheek, Celeriac Puree, Salsa Verde / 8.50
Mushroom Tartlet, Sweet Onion Puree, Chive Pistou (Vg) / 7 - *Add Goat Cheese 2 (V)*
Sweet Potato Hummus, Za'atar, Pumpkin Seeds, Pitta / 7
Gambas al Ajillo - Tiger Prawns cooked in Galric / 9.50
Crispy Korean Style Chicken Wings with Gocguang / 8
Breaded Whitebait, Jalapaeno Tartar / 7.50
Chorizo Slow Cooked in Cider with Focaccia
Breaded Brie, Cranberry, Frisee Lettuce & Croutons (V) / 8
Crispy Polenta, Sun Dried Tomato Puree & Olives (Vg) / 7.50 - *Add Blue Cheese 2 (V)*
Smoked Mackerel Pate, Pickled Fennel & Baguette Toast / 8

AS A SHARING PLATE / 31 - Choose any 4 Small Plates

MAINS

VENISON SAUSAGES / 18
Mash, Braised Red Cabbage, Port & Orange Jus

SLOW COOKED BELLY PORK / 21
Dauphinoise Potato, Stuffed Spiced Apple, Mustard & Apple Jus

MOULES MARINIÈRES / 18
Mussels Cooked in White Wine, Cream, Onion & Parsely. With Focaccia

MARKET FISH / (See Specials)
Parsnip Puree, Spinach, Parmentier Potatoes, Caper & Raisin Butter

BEER BATTERED FISH / 18.50 (Ask for today's catch)
Twice-Cooked Chips, Tartar Sauce, Crushed Minty Peas

SQUASH RIGATONI / 17 (Vg on request) - Add Spicy Nduja / 2
Pasta, Squash Puree, Toasted Hazelnut, Crispy Sage, Veggie Parmesan

BEETROOT, CARROT & RED ONION TARTE TATIN / (Vg) 19
Jerusalem Artichoke Puree

GRILLS

Served with Fine Green Beans, Roast Tomato, either Twice-cooked Chips or Mash and your Choice of Sauce

28 DAY AGED SIRLOIN STEAK 8oz 27 / 10oz 32

FLAT-IRON CHICKEN / 22

ADD SAUCE Roast Garlic Butter / Harissa / Peppercorn Sauce / Blue Cheese Butter /

SIDES / ALL SIDES 4.50

Garlic Mushrooms / Tenderstem with Chilli, Garlic & Hazelnut / Chips & Boars Aioli / Green Salad & French Dressing / Battered Onion Rings / Fine Green Beans/ Dauphinoise Potato

If you have any allergies or intolerances, please ask one of the team for information.

BAKED CAMEMBERT TO SHARE (V) / 13
With Rosemary & Garlic, Hot Honey, Baguette, Focaccia & Fig Relish

Add Spicy Nduja Stuffed inside £2

BREAD & OLIVES

Rosemary & Sea Salt Focaccia, Extra Virgin Olive Oil & Aged Balsamic (Vg) / 4.50
Garlic Sourdough Baguette (V) / 5
Spanish Olives (Vg) / 6

BURGERS

All Served With Lettuce, Tomato, Red onion, Gherkin & Twice Cooked Chips (Gluten Free Bun Available)

7oz GROUND RUMP & BAVETTE BEEF BURGER / 18
Cheddar Cheese, Mustard Aioli, Tomato & Chilli Jam

LAMB & MINT BURGER / 18
Feta Cheese, Tomato & Chilli Jam

CRISPY BUFFALO CHICKEN BURGER / 17
Lime & Chive Aioli

SPICY BEAN BURGER (Vg) / 16
Vegan Bun, Vegan Aioli, Chilli Jam

ADD TO YOUR BURGER / 2.50 Each
Bacon / Flat Mushroom / Chorizo / Jalapaeno

CROQUES ETC

LUNCH ONLY

All Served with Green Salad, Pickles & French Dressing

CROQUE MONSIEUR / 13
Toasted Sandwich with Serano Ham & Mustard Mayo, Topped with Cheese Sauce & Grilled

CROQUE CHAMPIGNON / 13 (v)
Toasted Sandwich Filled with Mushroom & Mustard Mayo, Topped with Cheese Sauce & Grilled

LITTLE PIGLETS

Main course dishes ~
HALF THE PORTION FOR HALF THE PRICE!

(Exclusions apply. Aged 16 and under only)