

APPETISERS

Mixed marinated olives 3.00

Harissa hummus &
garlic flatbread 3.00

Smoked salmon pate & toast 3.50

Smoked venison &
fresh bread 4.50

Rosemary salami
& fresh bread 4.50

STARTERS

Salt cod croquettes with a melted lemon &
chive butter centre served on a celeriac salad 6.95

Garden pea & mint soup with ham hock
and parsley tortellini 5.95

Carpaccio of Honey cured heritage beetroot,
goats curd & candied walnuts 6.50

12-hour braised duck leg hot pot 7.25

Sticky braised pig's cheek with potato puree
& pickled carrot 7.50

Moules Mariniere served with fresh bread 6.95
Or as a main course with fries 14.95



SUNDAY LUNCH

All roasts come with roast potatoes, roasted carrot & parsnip,
cauliflower cheese & seasonal vegetables

Roast Butternut squash
& mushroom wellington 9.95

Half roast chicken 9.95

Dry aged sirloin of beef 14.95

Rosemary and garlic
studded leg of lamb 15.95

MAIN COURSES

Herb crusted loin of cod with wilted samphire, mashed potato & a sorrel butter sauce 16.25

Chestnut mushroom & tarragon stuffed leg of corn fed chicken
served with buttered leeks & fondant potato 13.95

Pan fried wild sea bass with roasted new potatoes, semi dried
heritage tomato & spinach with a caper & herb dressing 15.50

Tempura battered haddock & cod fish finger served with hand cut chips,
tartare sauce, crushed peas & lemon wedge 13.75

Crispy duck noodle salad with a hoisin & plum dressing, bean sprouts & spring onion 11.50

Confit chicken salad with avocado, heritage tomato, spring onion,
pomegranate & a zesty lemon dressing 10.50

Linguine with squid, prawn, mussel & clam, white wine garlic, chili & lemon 15.95

Beef steak Burger, served in a pretzel bun with a crunchy burger relish
& aioli spiced fries 12.50

Spiced fries with aioli 3.00 Mashed potato 3.00

Calvero nero with garlic & chili 3.00 Cauliflower gratin 3.50

Spring onion & air-dried tomato salad 3.00

DESSERTS

Dark chocolate fondant with a Belgium praline ice cream 7.50

Plum & frangipane tart with a plum compote & clotted cream 6.75

3 scoops of luxury ice cream 5.95

Pear tarte Tatin served with vanilla ice cream 6.95

Selection of British cheeses with celery, spiced tomato
chutney & crackers 3 for 8.50
5 for 12.50