

Sourdough £4 | Olives £4.5

Small Plates

Ploughman's sausage roll, piccalilli £5 | Crispy whitebait, lemon aioli DF £7
Crispy chilli beef, coriander, sesame & noodle salad DF £8.5
Venison rillettes, beer pickled onions GFA £8.5
Smoked haddock fish cake, tartare £8.5 | Crispy seafood basket, lemon & dill DF £10
Confit garlic & sweetcorn fritters, sriracha vegan yoghurt VG GF £7
Sweet potato hash, chilli jamVG GF,£7 | Pumpkin soup, pumpkin seeds, sage £6.5 VG GFA

Sharing

Mezze board, red pepper hummus, aubergine pate, crushed avocado, chilli jam, cucumber & sesame, sweetcorn fritters, chickpea waffles, pitta £20 VG GFA

Baked camembert, rosemary, garlic & truffle camembert, red onion chutney, crudites £16.5 GFA

Mains

Beer battered fish & chips, mushy peas or curry sauce or garden peas £18.5 / half portion £12 DF Cod, chorizo cassoulet, spinach GFA £24

Butternut squash & sage risotto VG GF £17.5

Chicken coq au vin, potato gratin £14

Braised ox cheek, gremolata crumb, charred hispi GFA £22

Pie of the day - mash, gravy £18

Tikka tofu skewers, sweet potato & lentil Dhal VG £14

Dry aged beef burger, smoked applewood, burger sauce, pickles, BBQ slaw, fries GFA DFA £18.5 House steak, tomato chutney, Portobello mushroom, garden salad & fries (market price) GF DF Choose your cut from our daily steak board featuring Longhorn & White Galloway garlic butter +£2.5 GF / peppercorn sauce +£2.5 GF / chasseur sauce +£2.5 GF DF

Sides

triple cooked chips GF £4.5 | fries GF £4.5 | spring onion & mustard crispy potatoes GF DF £5 sesame seasonal greens GF DF | creamed peas & bacon GF £5 dirty posh fries | dirty posh chips: peppercorn sauce, truffle oil & parmesan £5