

To Start

Soup of the Day [gfo]
Crusty Bread

Cod & Salmon Fishcake
Sriracha Tartare Sauce, Lemon & Cucumber, Watercress

Chicken & Chorizo Terrine [gfo]
Rouille, Panzanella Salad, Parmesan

Confit Duck Scotch Egg
Plum Sauce, Pickles, Puffed Rice, Coriander

Main Course

Fillet of Salmon
Potato Gnocchi, Asparagus & Peas, Parsley, Wild Garlic & Lemon Gremolata

Roast Chicken Supreme
Potato & Confit Chicken Croquette, Wild Mushroom, Bacon & Tarragon Cream, Green Beans

Roast Celeriac Steak [gf]
Asparagus, Green Beans, Wild Garlic Chimichurri

8oz Flat Iron Steak [gfo]
Grilled Tomato, Field Mushroom, Skin on Fries, Peppercorn Sauce

Dessert

Date & Sticky Toffee Pudding
Butterscotch Sauce, Clotted Cream Ice Cream

Vanilla & Coconut Panna Cotta
Mango Curd, Coconut Sorbet, Coconut Brittle

Lemon Posset
Lemon & Cardamom Cookies, Strawberries, Mint

2 Courses £22

3 Courses £30

n: Contains Nuts | gf: Gluten Free | df: Dairy Free | vgo: Vegan Option - Please Specify | v: Vegetarian | gfo: Gluten Free Option
We may be able to adapt your dish - please ask

Our food is prepared in areas where cross contamination may occur. Our menu descriptions do not include all ingredients.
It is important you notify us of any allergies or intolerance before ordering. 100% of gratuities distributed to the staff