



STARTERS

Wild mushroom arancini (N) 7.5
Romesco, herb oil, parmesan

Bubble & squeak 8.5 (GF)
Hollandaise, poached egg, back bacon

Crispy pork belly 8
*Black pudding, celeriac remoulade,
smoked chilli jelly*

Wild mushrooms on toast 7.5 (V)
Thick cut toast, garlic cream

Venison scotch egg 7
Celeriac remoulade

Pan fried scallops 12
*Cauliflower puree, black pudding
crumb, dill oil*

ROASTS

*All served with: roast potatoes, cauliflower cheese,
butternut squash puree, seasonal greens, confit carrot, Yorkshire pudding*

Half chicken 18
Cumberland & apricot stuffing

28 day aged Sirloin of beef 19.95
Horseradish cream

Nut roast (V) 17

1.2kg Tomahawk steak sharer 74.95
(2-3person)

CLASSICS

House beef burger 17
*Seeded brioche, mature cheddar, gem
lettuce, beefsteak tomato, house sauce,
Koffman fries
+ Truffle & Parmesan +3*

Pan roasted whole plaice 19.95 (GF)
*Caper butter sauce, hand-cut chips, buttered
greens*

London Pride battered cod & chips 17
Minted peas, charred lemon, tartar sauce

SIDES

Skinny fries 4 (vg)

Truffle & parmesan fries 6 (v)

Buttered greens (V) 4

(V) Vegetarian (Vg) Vegan (N) Nuts

Wheat and nuts are in daily use in our kitchen. If you have a food allergy, please ask to speak to the duty manager for assistance.

All weights are approximate and are taken prior to cooking. VAT is included at the current rate.