



DINNER MENU

TO START

- Garlic Chilli Tiger Prawns **£8.75**
Ham Hock Terrine, Piccalilli, Toasted Sourdough **£7.95**
Baba Ganoush with Sun Blush Tomatoes, Focaccia **£7.50**
Steak Tartare **£9.75**
Burrata Salad, Sultanas, Pine Nuts and Torn Basil **£8.25**
Garlic and Rosemary Infused Baked Camembert to Share **£12.00**
Chicken Caesar Salad **£8.50**

BOARDS TO SHARE

- Smoked Salmon, Goujon of Fish, Garlic Prawns, Pickled Herring,
Marinated Anchovies, Lemon Mayonnaise, Focaccia **£19.00**
Sliced Ham, Scotch Egg, Homemade Sausage Roll, Chicken Liver Parfait,
Pickled Onions, House Salad, Sourdough **£18.00**

TO FOLLOW

- Slow Cooked Pork Belly, Creamed Potato, Broccoli and Glazed Apple **£19.95**
Côte de Boeuf (for two), Dressed Watercress,
Bearnaise and Peppercorn Sauce, Triple Cooked Chips **£69.00**
Fresh Fish of the Day, Samphire, Sautéed Potatoes, Hollandaise Sauce **£24.95**
Mushroom and Truffle Risotto, Sweet English Peas, Parmesan, Rocket Leaves **£17.95**
Chicken Milanese, served with Ribbon Pasta in Tomato Sauce **£18.50**
Vegetarian Wellington, Seasonal Greens **£17.50**

SIDES

- Fries **£3.00** | Patatas Bravas **£4.00**
Triple Cooked Chips (Add Truffle/Parmesan) **£4.00 (£5.00)**,
Seasonal Greens **£4.00** | New Potatoes **£4.00**
Broccoli with Blue Cheese and Flaked Almonds **£4.00**

TO FINISH

- Sticky Toffee Pudding with Toffee Sauce **£7.95**
Chocolate Brownie, Vanilla Ice Cream **£7.25**
Lemon Posset, Shortbread **£6.95**
Maple and Blackcurrant Pavlova **£7.50**
Selection of locally made Gelato or Sorbets **£3.00 per scoop**
Cheese Plate **£10.95**

Please talk to a member of the team regarding dietary requirements you may have.
Although every effort is made to separate allergen ingredients, our kitchen is small and these are often present.
We will always do our best to accommodate you.

A discretionary 10% service charge will be added to the final bill