



Lemon & thyme infused olives 3.25 (VE)

Bread board - warm sourdough boule with butter 4.00 (V)

Starters & sharers

Lemon & thyme infused olives 3.25 (VE)

Chicken & Sauternes parfait served with hazelnuts and toasted sourdough 5.75 (A,N)

British pea & watercress soup topped with pumpkins seeds and crème fraîche, served with toasted sourdough 5.75 (V)

Mushrooms and Dolcelatte on toasted sourdough 5.75 (V)

Mussels in Orchard Pig Reveller cider with chilli and coriander 6.50 (A)

To Share - The Whole Hog - warmed pulled pork pie, handmade scotch eggs, pork crackling sticks, sticky mustard & honey glazed Cherry Orchard sausages and black pudding bon bons, served with brown sauce, celery, radishes and golden beetroot piccalilli 27.00

Smoked salmon, sourdough, crème fraîche and capers 7.75

Salads & light mains

Mushroom risotto with pecorino and pumpkin seeds 11.00 (V)

Chargrilled halloumi, avocado & papaya salad, served with red pepper and onion, drizzled with citrus dressing 11.75 (V)

Rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado 8.25 (VE)

Mains

Fish & Chips - line-caught cod, ale-battered, served with triple-cooked chips, mushy peas & tartare sauce 12.95 (A)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries 12.95

Grilled pork chop with a heritage potato & black pudding hash cake, served with creamy mushroom sauce 15.00

Sausage & Mash - Cherry Orchard Farm horseshoe sausage, spring onion mash, crispy onions & a red wine jus 13.00

Roasted half chicken in a lemon & garlic marinade with rosemary fries 12.50

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing 11.50 (VE)

28-day aged rib-eye steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter 16.50

Guinea fowl breast stuffed with spinach and pecorino, served with roasted butternut squash and stem broccoli 16.00

Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits and red onion chutney 8.00 (V)

Warm chocolate brownie served with hazelnut ice cream 6.00 (V,N)

Rhubarb & ricotta cheesecake with strawberry compote 6.00

Sticky toffee pudding and vanilla ice cream 6.00 (V,N)

Sides

Boiled heritage potatoes 3.50

Dauphinoise 3.25

Sweet potato fries 3.75

Creamed leeks 3.25

Side salad 3.50