



STARTERS

Caramelised onion & potato soup, artichoke crisps, toast (vgn) 6.50

Smoked mackerel pate, breakfast radish, sourdough* 6.50

English asparagus, wild garlic, fried egg, capers (v/gf) 8.00

Steamed mussels, white wine, garlic, shallots (gf) 7.50

MAINS

Beer battered coley, minted peas, tartare sauce, chips 12.00

The Colonel Fawcett cheeseburger, chips 12.00

8oz Onglet steak, Lyonnaise potatoes, watercress, mushrooms, rosemary jus (gf) 16.00

Grilled purple sprouting broccoli salad, orange, hazelnut, bulgar wheat, tomato dressing* (vgn) 10.00

Jerusalem artichoke gnocchi, sun dried tomatoes, baby spinach, tarragon salsa (vgn) 11.00

Tudge's sausages, mustard mash, greens, gravy 11.50

Fillet of salmon, braised fennel, spring vegetable broth (gf) 16.00

Roast hake, confit potatoes, samphire, wild garlic mayo, pickled fennel (gf) 15.00

SIDES & SNACKS

Hand cut chips, aioli 3.50

Seasonal greens 4.00

Honey mustard mini sausages 4.50

Padron peppers (gf) 5.00

Bread & olives 3.50

Fish goujons 4.00

Marinated anchovies, toast 5.00

Chicken croquettes 4.50

DESSERTS

British & Irish cheeseboard, chutney, crackers* 10.00

Chocolate fondant, prune & Armagnac ice cream 6.00

Sticky toffee pudding, toffee sauce, vanilla ice cream 6.00

Bramley apple crumble, vanilla custard 5.50

Vanilla Panna Cotta, rhubarb, hazelnut crumble 6.00

*Can be made gluten free

Table service until 15.00. We thank you for ordering at the bar from 17.00

SERVICE NOT INCLUDED // For full information regarding allergens, please ask a member of staff