



#### SUGGESTED DRINKS

Hammerton N1 pale ale, 4.1% 4.70  
Slingsby rhubarb gin & tonic £6.50  
Hemingway Daiquiri – Wray & Nephew, Koko Kanu,  
Maraschino, lime, grapefruit £9.00

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Bread & olives 3.50

Leek & potato soup, crispy leeks, toast (vgn) 6.50

Smoked mackerel pate, breakfast radish, sourdough 6.50

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

Steamed mussels, white wine, garlic, shallots 7.50

Ham hock terrine, cornichons, Dijon mustard, toast 7.50

Pork belly salad, black pudding, baby spinach, wholegrain mustard, tomato dressing 8.00

Grilled purple sprouting broccoli, orange, hazelnut, herb oil (vgn) 6.00

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Daphne's aged roast topside of beef, braised red cabbage, horseradish sauce 17.50

Tudge's braised & crisped pork belly, choucroute, apple sauce 18.00

Brined free range chicken breast, confit leg & leek croquette, braised shallots 16.00

Daphne's leg of lamb, purple sprouting broccoli, mint sauce 17.00

Vegan nut roast, braised red cabbage, vegetable jus (vgn) 14.00

*(All roasts served with roast potatoes, thyme & agave roasted carrots, gravy, yorkshire pudding, curly kale)*

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

*Please ask your server for the dessert menu*

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