



## **STARTERS**

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SMOKED SCOTTISH SALMON GF Caper berries, rocket, toast	12	BEETROOT & GOATS CHEESE SALAD	12		
CHICKEN LIVER PATE	10	Pear, honey and vinaigrette dressing			
Toasted sourdough, chutney		ASPARAGUS WITH AUBERGINE HUMMUS			
BREADCRUMB SCAMPI Tartar sauce, rocket	10	Vegan pesto	9		
SEARED SCALLOPS Cauliflower purée, crispy streaky bacon	14	MEAT SHARED BOARD  Norfolk salami, smoked ham, peppered rare beef, homemade pickle, flat bread	19.5		
	MA	INS			
SAUSAGE & MASH Pork & leek Cumberland sausage, butter mash, onion gravy	16.5	FISH & CHIPS  Beer battered haddock fillet, crushed garden peas, tartare sauce	16.5		
GRILLED CORN FED CHICKEN Potato salad, mix peppers and onion, tomato, baby rocket, parmesan	18.5	PAN FRIED SWORDFISH Cauliflower purée, broccoli, French beans	19.5		
STEAK & ALE PIE Butter mash, glazed carrots, red wine gravy	15.5	VEGAN RISOTTO VE Butternut squash, asparagus, rocket and pesto	16.5		
	STE	AKS			
	SEE THE C	UT BOARD			

Please see our cut board for our rare aged beef Sauces: peppercorn, mushroom, béarnaise, garlic

## SIDES

SKIN ON FRIES	4.5	MASH POTATO	4.5
SWEET POTATO FRIES	5	ONION RINGS	4.5
SEASONAL GREENS	5	HALLOUMI FRIES Crème fraîche	6.5