

STARTERS

Soup of the day with bread (vg)	£8.5
Greek salad with tomatoes, red onions, watermelon, feta and oregano dressing (vg on request, ngci)	£9.5
Salt and pepper squid with smoked chilli jelly	£10
Tandoori prawns, tomato and onion salad with mint yoghurt	£11
Burrata, tomato salsa and olive crostini	£13
Classic Caesar Salad, baby gem, soft-boiled egg, anchovies, bacon, croutons and Parmesan	£10/17
Add chicken 5.50	
ROASTS	
All served with Yorkshire pudding, roast potatoes, vegetables & gravy	
Chef's Roast - Sirloin of beef, pork belly, and lemon and herb roast chicken, stuffing	£29.5
Sharing Roast - Sirloin of beef, pork belly, lemon and herb roast chicken, cauliflower cheese, stuffing. <i>Serves 2 – 3.</i>	£59.5
Prime British sirloin of beef, horseradish cream	£25.5
Slow-roasted English pork belly, super crispy crackling, apple sauce	£20
Free range lemon and herb roast half chicken crown with stuffing	£20
Vegetarian wellington, vegan gravy (vg)	£17
Children's roasts available at half the price of adult portions	
MAINS	
Beer-battered haddock, chips, mushy peas, pickled onion and tartare sauce	£19.5
SIDES	
Pigs in Blankets Stuffing	£5
Chips Green salad Seasonal Greens	£6
Cauliflower cheese	£6.5
Truffle chips with parmesan	£7.5

v - vegetarian | vg - vegan | ngci - no gluten containing ingredients

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change.

Allergen information available upon request. A discretionary 13.5% service charge will be added to your bill.