

APERITIF	Salamandre Orange Wine, Château Saint-Cyrgues, Languedoc, France, 12.5% 2022	175ml/250ml 10.3 / 14.5
FOR THE TABLE	Gatehouse sourdough, Lescure butter (v) Olives & guindillas (ve) Padrón peppers (v)	4.5 5.0 8.0
FISH IN A TIN	Ortiz white tuna Ortiz anchovies in olive oil Ortiz sardines in olive oil Served with sourdough bread & tomato salsa	13.0 13.0 15.5
STARTERS	Pear, radicchio, blue cheese, walnut salad (v) Cauliflower, pistachio, harissa, bulgur, mint, pomegranate, tahini (ve) Mushroom croquetas, alioli (v) Teruel jamón, charentais melon, aleppo chilli, olive oil Whipped cods roe, radishes, buttermilk crackers Chorizo scotch egg	8.5 / 15.5 8.0 / 15.0 9.5 12.5 10.5 8.5
ROASTS	Roast sirloin of beef, horseradish Roast lamb, mint sauce Chicken, bread sauce Trio of roasts: beef, chicken, pork Nut & lentil loaf, cep gravy (v)(ve without Yorkshire pudding) All our roasts served with roast potatoes, roots, greens, Yorkshire pudding & gravy	27.5 25.5 23.5 30.5 19.5
MAINS	Beer-battered haddock, triple cooked chips, peas, tartare sauce Cod, tomato & caper butter, samphire, beans, mange tout	19.5 25.5
PAELLA <i>Please allow 25 mins</i>	Seafood - prawns, mussels, squid Black squid ink & cod, aioli Courgette, aubergine, piquillo pepper (ve)	23.5 20.5 19.5
SIDES	Tomato & red onion salad (ve) Green salad, fennel, sugar snaps (ve) Skinny fries, aioli (v) Triple cooked chips, aioli (v) Beans & broccoli (v) Cauliflower cheese (v)	5.0 5.0 5.0 6.0 5.0 8.5