



We're passionate about food. Our team of talented chefs, using carefully sourced British ingredients will bring you the best freshly-cooked dishes every time.

SET MENU

Two courses for £18.95 | 3 courses for £22.95

Monday to Wednesday 12-9pm / Thursday & Friday 12-3pm

STARTERS

Hummus & olives with flatbread (*pb*)
9.00

Butternutsquash & Pesto soup
with pumpkin seed granola (*v*) 7.0

Chalk Stream trout & n'duja fishcake
with lobster bisque & pickled vegetables
12.50

Whipped brie with truffled honey,
pickled pear & wild farmed sourdough (*v*)
9.50

MAINS

Cumberland sausage ring with creamed mash & gravy 17.50

Warm Jerusalem artichoke & wild mushroom salad, roasted
butternut squash, braised pearl barley, & cavolo nero (*pb*) 17.95

Fish pie with hispi cabbage, leeks & peas 19.50

225g Owton's rump steak with dressed watercress, chips and
peppercorn sauce **-£5 supplement**

PUDDINGS

Warm chocolate pudding with salted & malted
caramel & vanilla ice-cream (*v*) 8.50

Two scoops of ice-cream, choose from:
Vanilla, chocolate or strawberry

**Apple, plum & sloe gin
crumble** (*pb*) 8.50
served with a choice of: Vanilla
ice-cream (*v*) • Coconut ice-cream
(*pb*) • Custard (*v*)

SIDES - £5 Supplement

Triple cooked chips £5.50

Longstem Broccoli £6.00

Allergens/Nutrition



Head Chef: Alston Goes

*If you have an allergy, please talk to a team member. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. For more information please scan the QR code. (*v*) vegetarian (*pb*) plant-based. Adults need around 2000 Kcal per day. Steak 225g*