

Nibbles

Mixed olives (pb) (v) 5.00

Harissa hummus served with focaccia (pb) (v) 7.50

Sharers

Hummus & spiced venison to share with pomegranate & grilled flatbreads 12.50

Tea & hop smoked haddock and Parmesan dip for 2 with ciabatta and pickled carrots 22.95

Nachos to share tortilla chips, melted cheese, fresh guacamole, fresh salsa, sour cream & jalapenos (v) 13.95

Add ons

Beef brisket chilli 4.00 • Plant-based chilli (pb) (v) 3.50

Wings

Buffalo wings with buffalo & truffled blue cheese sauce 8.50

Starters

Chalk Stream trout & n'duja fishcake with pickled vegetables and chive aioli 10.50

Chicken liver parfait served with crispy chicken skin, apple & cider chutney and toasted brioche 8.95

Emmental & Cheddar fritters served with truffled mayonnaise, rocket & pickled walnut salad (v) 7.95

Chestnut mushrooms on toast with spinach & truffle (pb) (v) 8.50

Soup of the day - please ask your server for today's choice and allergens bread & butter 6.95

Sunday Roast

Roast corn fed chicken supreme with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 19.50

Pork belly porchetta with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 18.95

Sirloin of beef with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 21.00

Duo of roast: corn fed chicken supreme & sirloin of beef with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 24.95

Squash & feta pithivier with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash & gravy (pb) (v) 18.50



Mains

Fish & chips beer battered haddock served with triple-cooked chips, crushed minted peas, tartare sauce & lemon 18.50

Add on chip shop curry sauce (v) 2.50

Beef burger with Monterey Jack cheese, London Pride braised onions, burger sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips 17.50

Add on

Bacon jam 1.50 • Smashed avocado (pb) (v) 2.00 • Streaky bacon 2.50

Pie of the Day - please ask your server for today's choice and allergens mash, greens, red wine gravy

Mashed potato (v)

Triple-cooked chips (pb) (v)

Venison & juniper sausages with mash potato, buttered nero, cranberry & ale gravy, crispy enoki mushrooms 17.50

Cornish monkfish scampi with triple-cooked chips, mushy peas & tartare sauce 24.00

Celeriac parpardelle with a ragout of gigante butter beans, artichoke hearts, spinach & truffle oil (pb) (v) 14.95

Greek salad - feta, cucumber, red onion, cherry tomatoes, Kalamata olives & blended oliva oil dressing (v) 13.95

Add on

Add on buffalo mozzarella (v) 3.00 • Add on chicken breast 4.00 • Grilled halloumi (v) (v) 3.00 •

Plant-based feta (pb) (v) 3.00 • Barrel aged feta cheese (v) 3.95

Sides

Gratinated cauliflower cheese (v) 5.50

Roast potatoes & gravy (pb) (v) 5.50

Sticky sausages & bacon bits 5.00

Braised red cabbage (pb) (v) 4.95

Triple-cooked chips (pb) (v) 4.95

Creamed leeks topped with crispy onions, sage & chestnut (v) 5.00

Chilli broccoli & sea salt (pb) (v) 5.50





Sunday Roast Add ons

Roast potatoes (pb) (v) 2.00

Extra Yorkshire pudding (v) 2.00

Extra red wine gravy

Vegetarian gravy (pb) (v)

Maple roasted carrots (pb) (v) 5.00

Maple glazed parsnips (pb) (v) 5.00

Sage & onion stuffing (v) 4.50

Savoy cabbage (pb) (v) 4.50

Puddings

Warm chocolate brownie (v) 8.50 • Sticky toffee pudding (v) 7.95 •

Dark chocolate & London pride sponge pudding (v) 8.50 • Raspberry trifle (v) 8.95 •

Warm treacle tart, (v) 8.50

Hot Drinks

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Espresso (v)

Double Espresso (v)

Hot chocolate (v)

Selection of Teas (pb) (v)

