

The Huntsman



While you wait...

Chilli & Garlic olives $(pb)(v) \mid 5$

Harissa Hummus served with focaccia \mathscr{E} coriander oil $(pb)(v) \mid 7.95$

TO SHARE

Baked Camembert

With garlic & rosemary. Served with chilli & tomato jam & Ciabatta crostinis (v) | 18.5

SMALL PLATES

Trout rillette served with pickled white grapes, dill butter \mathcal{E} toasted sourdough | 9.95

Soup of the Day served with bread & butter (Please ask your server for today's choice and allergens) | 6.5

Venison pate en croute with beer mustard and pickles 8.95

Fig jam & ricotta toast with pickled walnuts & toasted pumpkin seeds (v) | 10

SUNDAY ROASTS

Sirloin of beef with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy | 21.50

Pork belly porchetta with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy | 19.50

Lamb shoulder with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy | 25.95

Roast corn fed chicken supreme with roast potatoes, sage & onion stuffing, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy | 19.95

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

18.95

PUB CLASSICS

Beer battered Fish & chips crushed minted peas, tartare sauce and lemon | 18.95 Add on curry sauce (v) | 2.50

Beef burger Monterey Jack cheese, London Pride braised onions, secret sauce, rocket, gherkin, tomato, kohlrabi coleslaw, triple-cooked chips | 18.5

Extra Toppings: Bacon jam | 1.50Smashed avocado (pb) | 2.50Streaky bacon | 2.50

Pork, cider & bramley apple Sausages with creamed potato, peas, jus & crispy onions | 16

Wild mushroom, tarragon & chestnut orzo pasta, white wine cream sauce, capers, crispy enoki mushrooms (ph) $(v) \mid 16.50$

Norfolk chicken schnitzel with Caesar salad, anchovies and Parmesan | 17.95

Indian salad with quinoa, tomatoes, broad beans, chickpeas, peppers and pumpkin seeds (pb)(v) | 14.95





Scan for full allergens Adults need around 2000 kcals a day. If you have an allergy please talk to a team member. Dishes may not contain specific allergens, however our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based









SIDES

Gratinated cauliflower cheese (v) | 5.95
 Roast potatoes & gravy (pb) (v) 5.95
 Triple-cooked chips (pb) (v) | 5.50
 Chilli Broccoli 5.50
 Pigs in blanket Stuffing | 5.95
 Braised Red Cabbage | 5.95

HOT DRINKS

Americano • Café latte • Mocha • Double Espresso • Hot chocolate • Flat white • Cappuccino • Selection of Teas

PUDDINGS

Chocolate & London pride cake, served with malt cream and macerated blackberries (v) | 8.50

Apple & plum brown sugar crumble with custard or ice cream (ph) (v) | 8.50

Sticky toffee pudding with salted caramel ice cream (v) | 8.50

Amaretto bread & butter pudding with caramelised figs & ice cream (v) | 8.5

Vanilla Parfait, with hedgerow blackberries, maple candied granola & blackberry gel (v) | 8.95

Selection of ice-creams by the scoop:

• Chocolate (pb) (v) | 3• Strawberry Swirl (v) | 3 • Raspberry sorbet (pb) (v) | 3 Vanilla (v) | 3 • Salted caramel (v) | 3





