



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.

NIBBLES

Nocellara olives (pb) 5.00

Hummus & olives with flatbread (pb) 9.00

Pork scratchings 4.50

Wild farmed sourdough served warm with whipped salted butter & Guinness butter (v) 9.00

STARTERS

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

Black garlic & treacle chicken thigh with hummus, shallot, pomegranate & mint 11.50

Roasted winter butternut squash soup with pickled walnut & herb pesto (pb) 7.50

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

Crispy duck salad with soy honey dressing & sesame seeds 10.00

SHARERS

1kg of buffalo wings with buffalo & truffled blue cheese sauce 22.50

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.50
[Plant-based option available]

Baked camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 18.00

MAINS

Beer battered haddock triple cooked chips, crushed minted peas, tartare sauce & lemon 19.50

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

Cumberland sausage ring with roasted onion, pomme aligot, black garlic, crispy onions & jus 17.50

Add on:
Chicken 4.00

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & chips 18.50

Venison and Chestnut suet pudding with braised red cabbage & juniper spiced jus 19.95

Extra toppings:

Bacon jam 2.00 • Streaky bacon 2.50 • Smashed avocado 2.50

Monkfish curry with basmati rice, flatbread & cucumber salad 22.00

Fried crispy chicken burger with maso maple butter, crinkle cut pickles, buffalo sauce & chips 18.50

Grilled half chicken with black garlic butter glaze, dressed watercress salad & skin-on fries 21.00

225g ribeye steak with dressed watercress, fries & choice of peppercorn or bearnaise sauce 37.00

SIDES

Triple-cooked chips (pb) 5.50

Sweet potato fries (pb) 5.50

Autumn leaf salad (pb) 5.00

Long stem broccoli with confit garlic (pb) 6.00

Creamed mash 5.50



OPTIONAL SERVICE CHARGE 12.5%

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 *Grassroots® beef is farmed using methods that have less of an impact on the planet.