

SNACKS

Pork & venison sausage roll, HP sauce	£7
Salt & pepper squid, aioli	£8.9
Buttermilk fried chicken, hot sauce, celery, blue cheese mayo	£8.5
Hummus, sumac, crispy chickpeas, flatbread (VG)	£6.5
Onion bhaji, mango chutney (VG)	£6.5

SMALL PLATES

Beetroot cured salmon, pickled cucumber, horseradish cream	£10.5
Pear & blue cheese salad, endive, tarragon, mustard dressing (V)	£8
Smoked haddock fish cakes, shaved fennel, cucumber, lemon, caper mayonnaise	£9.9
Chicken liver parfait, confit onion & sherry marmalade, toast	£9.5

BURGERS *All served with fries*

Fillet o fish, cos lettuce, gherkins, tartare sauce	£16
Classic cheeseburger, lettuce, pickle, onion, burger sauce (Add bacon £2)	£16.5
Buttermilk fried chicken, hot sauce, cos lettuce, garlic mayo	£16
Vegan cheeseburger, lettuce, pickle, onion, burger sauce (VG)	£15.5

SIDES

Fries, rosemary salt	£5
Steamed kale & green beans, olive oil, sea salt	£6
Creamed Koffman potatoes, chives, parsley & garlic butter	£6
Tomato & onion salad, chives, olive oil	£5

MAINS

Caesar salad, cos, croutons, parmesan, anchovy dressing (VG upon request) (Add chicken £5)	£10
Roasted fillet of Hake, butterbean, sherry & chorizo ragu, parsley crumb	£18
Beer battered haddock, mushy peas, tartare sauce, lemon, fries	£17.5
Steak & ale pie, buttered kale, creamed potatoes, gravy (VG upon request)	£16
Cotswold white chicken schnitzel, cos lettuce & fennel salad, aioli	£17.5
230g rump steak, slow roast tomato, watercress, fries, peppercorn sauce or garlic butter	£19
Pumpkin tortellini, roasted squash, sage, lemon, brown butter (V)	£14.5
Venison lasagne, aged parmesan, marinara, green salad	£16

DESSERTS

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)	£6.5
Dark chocolate pot, crème fraîche honeycomb (V)	£7
Ice cream & sorbet	£3 per scoop

AN OPTIONAL 10% SERVICE CHARGE WILL BE APPLIED TO THE BILL. IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE PLEASE ASK A MEMBER OF OUR FRIENDLY STAFF FOR A COPY OF THE ALLERGEN MENU