



Nibbles

Mixed olives (pb) (v) 5.00

Sharers

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 17.95

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

Leek & Black Bomber tart with hazelnut crumb and a mixed leaf salad (v) 8.50

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

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

Lamb shoulder with roast potatoes, maple parsnip & carrot, savoy cabbage, pumpkin & swede mash, Yorkshire pudding & gravy 25.50



Mains

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

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

Add on

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

Steak & ale pie served with seasonal vegetables, mashed potato and red wine gravy 17.50

Mashed potato *(v)*

Triple-cooked chips *(pb)* *(v)*

Venison sausages with creamed potato, braised red cabbage & jus 17.50

Brown butter Chalk Stream trout fillet with crushed Ratte potatoes, olives & capers 20.50

Calves' liver with confit garlic mash, spinach, bacon, onions, sage and balsamic 17.95

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil *(pb)* *(v)* 15.50

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

Add on

Sides

Gratinated cauliflower cheese *(v)* 5.50

Sticky sausages & bacon bits 5.00

Roast potatoes & gravy *(pb)* *(v)* 5.50

Pigs in blankets stuffing 5.00

Triple-cooked chips *(pb)* *(v)* 4.95

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



For information about allergens in our food, please scan the QR code or ask a team member. If you have any food allergies, let us know when placing your order. *(v)* vegetarian *(pb)* plant based.
Adults need around 2000 Kcal per day

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Puddings

Warm chocolate brownie with vanilla ice cream (v) 8.50

Sticky toffee pudding with salted caramel ice cream (v) 7.95

Salted caramel crème brûlée with shortbread (v) 7.95

Lemon posset with hedgerow berries, clotted cream shortbread & verbena (v) 8.00

Amaretto bread & butter pudding with caramelised figs and vanilla ice cream (v) 7.95

Selection of ice-creams by the scoop (v)

Ice Cream Flavours

Salted caramel (v) 2.50 • Vanilla (v) 2.50 • Strawberry (v) 2.50 • Chocolate ice cream (pb) (v) 2.50 •

Raspberry sorbet (pb) (v) 2.50

Hot Drinks

Black Americano (v)

Latte (v)

Cappuccino (v)

Flat White (v)

Mocha (v)

Espresso (v)

Double Espresso (v)

Hot chocolate (v)



Allergens/Nutrition

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Order at Table