

## STARTERS

### Chicken Liver Pâté (NGCI\*) 9

with toasted sourdough bread, our in-house pickled carrot ribbons + caramelised red onion chutney

### Honey + Chipotle Glazed Chicken Wings (NGCI) 8.5

coated in our sticky glaze and finished with coriander, chilli, spring onions + lime

### Bruschetta (V)(Vg)(NGCI\*) 8

pico de gallo, vegan feta, basil, rocket, gremolata dressing

### Smoked Salmon Carpaccio +

### Crayfish Tails (NGCI) 10.5

roasted and candied beetroot, orange segments, Marie Rose sauce, watercress and lemon + herb dressing

### Creamy Cauliflower + Brie Soup (V)(Vg\*)(NGCI\*) 8.5

finished with thyme breadcrumbs and roasted garlic oil, served with bread + butter

### Cajun Chicken Tacos 8

guacamole, pickled red onions, red cabbage, coriander, chilli, spring onions, lime, chipotle mayonnaise

## MAINS

### Pan Seared Sea Trout (NGCI) 23.5

with crispy pressed potato terrine, tenderstem broccoli, roasted cherry tomato, trout roe caviar, chive white wine sauce and dill infused oil

### Superfood Salad (V)(Vg) 15

harissa chickpeas, roasted sweet potato, beetroot, broccoli, tomatoes, kale, walnuts, pomegranate, cranberries + gremolata dressing  
add smoked salmon, crayfish tails or chicken breast +4

### Beetroot + Feta Risotto 16

beetroot infused risotto with crumbled feta, roasted baby leeks, crispy sage, grated parmesan, rocket with lemon + herb dressing  
add chicken breast or crayfish tails + 4

### Crispy Spiced Chicken Burger 16.5

buttermilk marinated chicken breast, Mexicana® cheese, lime + coriander sriracha mayonnaise, lettuce, tomato, red onion with skin-on fries

### The House Beef Burger (NGCI\*) 17

two 3oz beef + bone marrow patties, our signature burger sauce, cheese, lettuce, tomato, gherkins in a brioche bun with skin-on fries add bacon +2

### The Veggie Burger (V)(Vg\*) 16

Moving Mountains burger, vegan feta, smashed avocado, taco shell, lettuce, tomato, chimichurri mayonnaise

## ROASTS SERVED 'TIL SOLD OUT

*all of our roasts are served with roast potatoes, seasonal greens, roasted carrots, honey glazed parsnips, home-made Yorkshire pudding + lashings of our gravy*

### Beef Striploin 19

### ½ Roast Marinated Chicken 18.5

### Slow-Cooked Pork Belly 18.5

### Vegetable Wellington (V)(Vg\*) 17.5

## SIDES

### Cauliflower + Cheese (V) 6

truffle oil, crispy herb crumb

### Roasted Potatoes (V) 5

### Rosemary + Garlic Skin-On Fries (V)(Vg)(NGCI\*) 5

add truffle parmesan +2.5

### Chunky Chips (V)(NGCI) 5.5

add truffle parmesan +2.5

### Creamy Chive Mash (V)(NGCI) 5.5

### Tomato + Onion Salad (V)(Vg) 4.5

rocket, basil, balsamic

### Seasonal Greens (V)(Vg\*) 5.5

tossed in butter + onions

## DESSERTS

### Biscoff Cheesecake (V) 8

salted caramel ice cream + Biscoff sauce

### Homemade Croissant Bread + Butter Pudding (V) 8

white chocolate, cranberries + custard

### Chocolate Profiterole Gâteau (V) 7.5

chocolate sponge base, raspberry compote and profiteroles stuffed with Chantilly, topped with white + dark chocolate truffle mousse with vanilla ice cream

### Lemon Curd Tart (V)(Vg\*)(NGCI) 7.5

with a crispy sugar glazed top, winter berry compote and 'Rodda's' brandy clotted cream

### Ice Cream + Sorbets 2.5/PER SCOOP

choose from; salted caramel, vanilla, mint chocolate, chocolate, strawberry or raspberry sorbet

