

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

