

SMALL PLATES

Maple roasted squash hummus with toasted seeds, pomegranate, chilli oil & grilled flatbreads (pb) 7.95

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

Roasted bone marrow with crispy onions, chives & sourdough toast 8.50

Pink peppercorn squid with seaweed mayonnaise 11

Chicken wings with hot honey or buffalo & truffled blue cheese sauce 8.95

Braised pork ribs with Pedro Ximenez bbq glaze 8.50

Nachos with melted cheese, guacamole, tomato salsa, sour cream & jalapeños (v) 14.50

Plant-based option available

1kg of chicken wings hot honey or buffalo & truffled blue cheese sauce 22.50

Baked Camembert with garlic & rosemary, served with chilli & tomato jam & ciabatta crostinis (v) 18

Maple roasted squash hummus to share with toasted pumpkin seeds, pomegranate, chilli oil & grilled flat breads (pb) 14.50

MAINS

London Pride steak & ale pie with veg, gravy & a choice of mash or chips 19.50

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

Cumberland sausage ring with roasted onion, pomme aligot, black garlic, crispy onions & jus 18.00

Buffalo sauce-glazed half roast chicken served with a mixed salad and house chips 18.50

Gnocchi charred long stem broccoli, pine nut pesto, roasted mushroom and goat's curd (v) 15.50

Fillet of salmon with garlic roasted green beans, crispy new potatoes & sauce viege 25.95

Slow roasted Autumn squash & sage ravioli with toasted pumpkin seeds, marjoram and chestnut oil 16.50

Pork & fennel ragu ravioli with tomato, sage & caper sauce, pancetta, bronze fennel 17.95

Cheeseburger with Monterey Jack Cheddar, pickle, burger sauce & skin-on fries 18.50

Extra Toppings

Mrs Owton's streaky bacon 2.50

Smashed avocado 2.50

Beer battered haddock with crushed minted peas, tartare sauce & triple-cooked chips 19.95

Celeriac pappardelle with a ragout of gigante butter beans, artichoke hearts, spinach & truffle oil (pb) 17.00

Cajun-roasted chickpea & butternut squash salad with hummus & toasted almonds (pb) 14.50

Add on

Grilled chicken breast 4

SIDES

Triple-cooked chips (pb) 5.50 • **Long stem broccoli**, with confit garlic (pb) 6•
Maple roasted chanteney carrots (pb) 5.50 • **Baby potatoes**, herb butter (pb) 5.50

Chocolate Brownie mousse cake

with sour cherries & vanilla ice cream (v) 9.50

Selection of ice-creams by the scoop (v) 3

PUDDINGS

Affogato (v) 5.50

Spiced sticky toffee pudding with toffee sauce & spiced rum butter ice cream (v) 9.50

Apple, plum & sloe gin crumble with your choice of ice cream or custard (pb) 8.50



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.