

SNACKS – Choose three for 17 or six for 33

- Handmade Scotch Egg**, Oxford sauce (81kcal) 7.5
- Fried Chicken with Chilli Honey**, buttermilk jalapeño ranch sauce, pickles (873kcal) 8.5
- Artichoke, Red Pepper & Tomato Arancini**, herb mayo (ve) (477kcal) 6.5
- Padrón Peppers**, extra virgin olive oil (ve) (190kcal) 7
- Sticky Pork Ribs**, teriyaki sauce, cucumber, carrot & lime salad (954kcal) 8.5
- Beef Shin Croquettes**, gochujang mayo (450kcal) 8.5
- Hand-Breaded Halloumi Fries**, chipotle chilli jam (v) (740kcal) 8

SHARERS

- Nachos**, flour tortillas, sour cream, avocado, chillies, pico de gallo, melted mature Cheddar (v) (1086kcal for two to share) 12
- Add: Pulled Short Rib & Beef Brisket (262kcal) 3.5
- Rosemary & Garlic Camembert baked in sourdough**, hedgerow chutney (v) (1487kcal for two to share) 16.5
- Whole Baked Sourdough**, salted butter (v) (1490kcal for two to share) 7

SMALL PLATES

- Garlic King Prawns and Chorizo**, cherry tomatoes, toasted sourdough (568kcal) 8.5
- Crispy Cauliflower Florets**, gochujang mayo* (ve) (577kcal) 7.5
- Baked Harissa Goats Cheese**, hot honey, picante sauce, toasted sourdough (v) (509kcal) 8
- Miso Chicken Skewers**, yakiniku BBQ sauce, miso dressing* (427kcal) 9
- Calamari**, saffron aioli (296kcal) 8.5

ROASTS

- Served with a Yorkshire pudding, thyme-roasted potatoes, savoy cabbage, leeks & roasted root vegetables
- To Share - Rump of Beef, Roast Chicken, Pork Belly**, bacon & chestnut stuffing, red wine gravy (4335kcal for two to share) 45
- Rump of Beef**, red wine gravy (1650kcal) 21
- Roast Chicken**, bacon & chestnut stuffing, red wine gravy (1306kcal) 19
- Pork Belly**, red wine gravy (2174kcal) 20
- Root Vegetable, Cranberry & Nut Roast**^, onion gravy (v) (1178kcal) 18.5 Vegan serve available without a Yorkshire (ve) (1028kcal)

Add-ons

Cumberland Pigs in Blankets (701kcal) 6 | **Cauliflower Cheese (v)** (585kcal) 4.5 | **Creamed Spinach (v)** (180kcal) 6

MAINS

- Sea Bass Fillets**, Bouillabaisse, king prawns, samphire, long-stem broccoli, sautéed potatoes* (673kcal) 21.5
- Slow-Cooked Steak & Pale Ale Pie**, buttery mash, buttered leeks & savoy cabbage, red wine gravy (1330kcal) 19.5
- Chicken Schnitzel**, rocket & cherry tomato salad, fries (1223kcal) 18.5
- Butternut Squash & Beetroot Salad** grains, chicory, radish, maple & mustard dressing* (ve) (490kcal) 15.5
- Add: Grilled Chicken Breast (193kcal) 4 | Halloumi (v) (394kcal) 3.5 | Goats Cheese (v) (291kcal) 3.5
- Smoked Bacon Cheeseburger**, grilled beef patty, smoked streaky bacon, smoked Cheddar, fries, house sauce (1409kcal) 19.5
- Spiced Falafel Burger**, smoky vegan slice, crispy spiced onions, pickles, pico de gallo, chipotle chilli jam, fries, house sauce (ve) (1486kcal) 18
- Beer-Battered Atlantic Haddock & Chips**, minted crushed peas, tartare sauce (1224kcal) 19.5

SIDES

- Chips (ve)** (423kcal) 5.5 | **Skin-On Fries (ve)** (501kcal) 5
- Rosemary & Parmesan Fries**, white truffle-infused oil (600kcal) 6.5
- Cherry Tomato & Grain Salad (ve)** (166kcal) 5

DESSERTS

- Apple & Spiced Rhubarb Crumble**, vanilla crème anglaise (v) (624kcal) 8 Vegan serve available (ve) (762kcal)
- Triple Chocolate Brownie**, salted caramel sauce, honeycomb ice cream (v) (923kcal) 8
- Sticky Toffee Pudding**, ginger ice cream (v) (942kcal) 8
- Tiramisu**, sponge soaked in coffee and marsala wine, layered with mascarpone cream (v) (601kcal) 8.5
- Coffee & Mini Tiramisu (v)** (329kcal) or **Brownie (v)** (596kcal) 7

Adults need around 2000kcal a day. Allergens & dietary information available on reverse.

Where table service is offered, a discretionary service charge of 10% may be added.

Allergen Information: Our easy-to-use allergen guide is available for you to use. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you have a food allergy, dietary requirement, or a question about our ingredients, please speak to a member of our staff **before** you place your order. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Fish dishes may contain small bones. * = this dish contains alcohol. ^ our nut roast contains walnuts, almonds and hazelnuts.