

## STARTERS

Soup of the day  
sourdough, whipped butter

(v) 7.25

Salmon  
salmon tartar, avocado, dill, horseradish

9.25

BBQ potato  
spring onion, goats curd, pea dressing

(v) 7.95

Chicken  
curried chicken terrine, apricot, coriander

8.95

English asparagus  
crispy hen's egg, chorizo

8.95

## MAINS

Lamb  
rump and shoulder, tomato jam, olive,  
hasselback potato, anchovy, jus

18.95

Cod  
roasted loin, salt cod fritters, fresh peas,  
pancetta sauce and smoked almonds

18.95

Pork  
confit belly, tenderloin, rhubarb,  
roasted squash

17.95

Spring roll  
spiced aubergine, pak choi, ginger,  
coriander

(v) 15.95

Market fish of the day

18.95

## DESSERTS

Crème fraiche tart  
blood orange

6.25

Chocolate and sweet potato fondant  
miso ice cream, honey crumble

9.25

Carrot cake  
raisin, walnut, cream cheese, cinnamon

6.50

Pavlova  
lemon and blueberry, chantilly

6.95

Cheese  
homemade biscuit, celery, grapes, chutney

8.95

(v) suitable for vegetarians (ve) vegan (gf) gluten free

Most of our dishes can be adapted to a gluten free option, please ask for details

Nuts, allergies and dietary requirements: We can not guarantee our food products are nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or dietary requirements please ask a member of staff to see our recipe book.