

STARTERS

Soup of the day (v)(gfo)
homemade bread and whipped butter

Torched mackerel
beetroot, yoghurt, horseradish

Chicken liver parfait
bacon jam, house pickles, toasted brioche

Rocket
heritage tomato & pine nut salad

MAINS

Roast Packington pork belly
Granny Smith apple, charred onion, pommes Anna

Fish of the day

(market price)

Bavette steak (gfo)
triple cooked chips, pickled onion rings,
Caesar salad

Spiced Israeli cous cous (v)
harissa yoghurt, toasted almond,
confit lemon salad

(2.00 supp)

DESSERTS

Salted caramel tart
toasted almond, pink grapefruit sorbet

Selection of cheeses (v)
homemade biscuits, celery, grapes and chutney

Chocolate crèmeux
peppermint ice cream, crème fraîche,
chocolate tuille

Vanilla panna cotta
whisky gel, raspberry sorbet, oat crumble

(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option available (w) wine/ale recommendation for this dish

Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.