



## Nibbles

### Cold

Marinated Olives (v)£3.50

Sundried Tomatoes (v)£3.50

Chilled garlic Mushrooms (v) £3.50

### Hot

Welsh rarebit (v)£4.00

Hoisin Sticky Lamb Ribs £5.95

Devilled Whitebait & Tartar Sauce £5.95

## Ideal to share

### Assorted Bread Board (v) £8.95

Olive oil, balsamic vinegar, marinated olives and smoked whipped butter

### British Charcuterie board £18.50

Selection of British cured meats, Olives, artisan cheese, pickles, olives, sundried tomatoes

### Seafood Sharing Platter £18.50

Scottish smoked salmon, whitebait, fish fingers, crispy squid, crab mayonnaise, roasted lemon, toasted focaccia

## Starters

### Seared Scallops £10.00

Dandelion leaf, Yorkshire rhubarb

### Today's Soup £6.00

Served with fresh bread

### Assiette of English pork £9.00

Pressed belly, brawn croquette, pork popcorn, black pudding puree, piccalilli

### Slow cooked rabbit terrine £8.00

Celeriac remoulade, button mushroom, pickled carrot, madeira jelly, toasted brioche

### Cornish Crab & Crayfish Cocktail £9.00

Avocado puree, gem lettuce, white crab & citrus mayonnaise, brown crab Marie- Rose

### Heritage beetroot salad £7.50

whipped goat's cheese, toasted almond, watercress

If you suffer from any allergies please inform a member of the team before placing your order. Please be aware our food is freshly prepared in a kitchen where allergens may be present.

## Daily Specials

Please ask a member of the team for today's specials

## Main courses

### Roast guinea fowl breast £19.50

Braised leg & offal faggot, Savoyard potato, sprout leaves, charred leeks, rosemary popcorn, madeira jus

### Braised short rib of beef £16.50

Roasted onion mash, purple sprouting broccoli, roasted rainbow carrots, braising liquor

### Line caught stone bass £21.00

Fregola, seared scallop, sea herbs, fennel, blood orange beurre blanc

### Coffee Crusted Saddle of Venison £23.50

Parsnip, heritage beetroot, onions, wilted kale and bitter chocolate jus

### Slow cooked duck leg Mossman curry £19.00

Homemade chapatti, wild rice pilau, pineapple chutney

### Pumpkin gnocchi (v) £ 18.50

Sautéed wild mushroom, diced pumpkin, pickled walnut, crispy kale

### Pan fried Salmon £21.00

Spanish chorizo & mixed bean cassoulet, marsh samphire, hollandaise sauce

## Our Steaks

**All our steaks are 28 day+ Himalayan salt dry aged English heritage beef**

**Fillet Steak 8oz - £35.00**

**Sirloin Steak 10oz - £27.00**

**Ribeye Steak 10oz - £25.50**

All steaks served with triple cooked chips, confit tomato, Portobello mushroom, dressed watercress and a choice of Peppercorn, Béarnaise or Diane sauce.

## Side Orders £3.75

Dauphinoise potatoes, crispy fries, triple cooked chips, seasonal vegetable panache buttered new potatoes, house salad

## Vegan menu also available

Please ask a member of the team for details

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