



TO START

CHILLI KING PRAWNS £10

toasted sour dough, tomato and fire roasted red pepper sauce

GOATS CHEESE & RED ONION PARFAIT £6

aubergine purée, pickled courgettes, beetroot dressing (V) (GF)

CORNED BEEF BRISKET £8

onion jel, baby heritage carrots, red wine jus (GF)

PAN FRIED SCALLOPS £13

celeriac purée, black pudding crumb

HAM HOCK & BLACK BOMBER

CHEDDAR CAKE £8

poached egg, chive cream sauce (GF)

AROMATIC CRISPY BROCCOLI £6

coriander mayo, fresh micro herbs (VE) (GF)

MAINS

PAN FRIED COD & CHORIZO £20

creamed avocados, Parmentier potatoes and garlic sauce (GF)

LAMB RUMP £25

rosemary and garlic mash, braised red cabbage, crispy shallots, balsamic reduction (GF)

PAN FRIED TROUT £16

duo of cauliflower, pak choi, soy broth

PORK BELLY £20

mash, salt baked apple purée, buttered cavolo nero cabbage, cider jus (GF)

WILD MUSHROOM & BLUE CHEESE

PITHIVIER £16

tenderstem broccoli, crispy new potatoes and a port sauce (V)

PAN FRIED TOFU £16

butternut squash purée, green kale served with a Thai sauce (VE) (GF)

*Members receive 10% discount
when paying with their lodgement card*

(V) VEGETARIAN (VE) VEGAN (GF) GLUTEN FREE

We endeavor to cater for all allergies and dietary requirements however we cannot guarantee our dishes are 100% free of any specific allergen. Please inform your server before ordering of any dietary requirements or allergies

