



To start

- Half pint of shell-on prawns, Marie Rose sauce 9
- Isle of mull cheddar cheese soufflé, spinach, wholegrain mustard sauce 10 V
- Buttermilk-fried chicken wings, soy & honey or chilli & sesame 9
- ‘Nduja Scotch egg, saffron aioli 9
- Devilled lamb’s kidneys on toast, ranch dressing, pickled onions 12
- Tuna tartare, avocado, sesame and soy 15

Sunday roasts

- Slow cooked organic sirloin of Aberdeen Angus, horseradish 24
- Roast Tamworth pork belly, crackling and apple sauce 23
- Wootton estate venison Barnsley chop, braised red cabbage 29
- Butternut squash, chestnut mushroom and sage nut roast, salsa verde 18 V

All roasts are served with Yorkshire pudding, roast potatoes & seasonal vegetables

Mains

- Beetroot orzo, baby leeks, roast beets, hazelnuts and Blue Murder 18 V
- Fish & chips, crushed peas, tartare sauce 18
- Double cheeseburger, spiced mayo, French fries 17
- Whole Cornish plaice, Ratte potatoes, fine beans, seaweed butter 25

Sides 5

Roast potatoes | Ratte potatoes | Mixed greens | Daylesford Organic mixed leaves