

**DINNER**

**SNACKS £5**

Crispy whitebait, spicy mayo

Onion focaccia with rosemary & thyme, olive oil

Sourdough, tapenade, vinaigrette

Hummus, crisp flatbread

**STARTERS**

Katsu fishcake, grape & raisin, curry veloute £9

Salt & chilli prawns, charred lettuce, satay £9.50

Smoked duck breast, pear puree, celeriac, hazelnut £9

Candied onion, almond, parmesan risotto £8

**MAIN COURSE**

Chicken, sweetcorn, crisp black pudding, madeira jus, champ £18

New Season lamb, polenta, smoked tomato puree, mint jus, greens, champ £22

Smoked beef fillet, braised cheek, celeriac, mushroom, truffle jus, dauphinois £24

10oz Picanha steak, braised red cabbage, chorizo, blue cheese sauce, chips £25

*(Can only be cooked med-rare or medium)*

Salt aged Sirloin, vegetables, onion rings, pepper sauce, chips £30

Fresh cod fillet, guanciale, peas, baby gem, lemon thyme dressing, crushed potato £19

**SIDE £4**

Parmesan & truffle fries / Seasonal vegetables / champ

**CHEESEBOARD £8**

Homemade crackers, grape & plum chutney

**WE ARE PROUD TO USE LOCAL SUPPLIERS**

Peter Hannan, Alison Abernethy butter, Fred Murphy potatoes, Draynes farm, Cavanagh Eggs

**Always inform server of any allergies. We cannot guarantee gluten free.**

**A close up of a coin

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