



MAINS

RACK OF LAMB 26.95

Succulent Rack of Lamb Coated in a Herb & Mustard Crumb, Paired with Silky Mash Topped with Golden Panko. Served with Sweet Roasted Carrots & Parsnips with Buttered Cabbage, all Brought Together by Vibrant Red Wine, Mint, & Redcurrant Jus.

ROAST CHICKEN BREAST 18.95

Pan-seared Chicken with Golden, Crispy Skin, Served on a Bed of Pasta Tossed in a Lemon and Thyme Cream Sauce. Finished with a Chilli and Lemon Zest Crumb, Fried Crispy Capers, and a Touch of Fresh Parsley.

SEA BASS 23.95

Baked Sea Bass Fillet Glazed with Umami-rich Shiso Miso, Resting on Beluga Lentils. Tender Chard Leek, Braised in Stock & Fish Sauce, to add Depth, while a Cool Swirl of Yoghurt & Crème Fraîche Brings Freshness to Every Bite, Finished with Chilli Garlic oil.

GREEN GODDESS BOWL 14.95

A Nourishing Green Goddess Bowl Filled with Steamed Broccoli, Kale, & Farro, Topped with Crispy Chickpeas & Roasted Pumpkin Seeds. Finished with a Drizzle of Vibrant Pepita Lime Sauce made with Miso, Pumpkin Seeds, Olive oil, and Fresh Lime Juice.

CLASSICS

STEAK

FILLET
25.95

SIRLION
34.95

RIB EYE
29.95

All 8oz Steaks & Served with Triple Cooked Chips, Rocket with a Balsamic Vinaigrette, Roast Tomato, Pan Seared Mixed Wild Garlic Mushrooms, Onion Rings, Seasonal Slaw & Either Stilton or Peppercorn Sauce.

BANGERS & MASH ~ OR ~ PLANT BASED 13.95

Cumberland Pork or Plant Based Sausages Served on a Bed of Creamy Mashed Potato, with Buttered Peas and a Rich Onion Gravy.

FISH & CHIPS 16.95

Beer Battered Fish Served with Triple Cooked Chips, Garden Peas, Homemade Tartar Sauce, Mixed Leaf Salad & Lemon Wedge

ADDITIONS

CHIPS	5.00
HOUSE SALAD	4.50
SEASONAL SLAW	3.50
BREAD & BUTTER	4.50

PLEASE INFORM A MEMBER OF STAFF OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER. FULL ALLERGEN INFORMATION IS AVAILABLE UPON REQUEST



STARTERS

SOUP OF THE DAY 6.95

Soup of the Day Served with Fresh Bread & Butter.

GARLIC MUSHROOMS 8.95

Crispy Enoki Mushrooms Meet Tender Sautéed Chestnut Mushrooms in a Velvety Garlic Cream Sauce. Finished with Fresh Parsley and Aromatic Wild Garlic oil, this Dish is Served in a Golden, Toasted Bread cup for the Perfect Bite.

SCORCHED MACKEREL 9.50

Mackerel with Scorched Skin, Finished to Perfection in the Oven. Served with a Crispy Fried Spiralised Potato Nest, a Refreshing Celeriac Slaw, and a Drizzle of Chilli and Garlic oil.

HAM HOCK TERRINE 9.95

A Hearty Ham Hock Terrine with the bite of Whole Grain Mustard, Complemented by a Crisp Cucumber & Onion Salad in a Mustard Dressing, Zesty Piccalilli, & Smoky Bacon Lardons. Finished with a Smooth Butter Dressing.

~ OR ~

BOARDS

ALL Boards Between TWO To Share

ANTIPASTO PLATTER 14.95

A Sharing Board of Olives, Sun Dried Tomatoes, Mixed Char Grilled Vegetables, Assortment of Pickles & Warm Flatbread

CHEESE PLATTER 19.95

A Sharing Board of Five Classic Cheeses, Colston Bassett Stilton, Rutland Red, Brie Plaisir de Roy, Rosary Goat & Black Bomber, Chutneys, Assortment of Pickles & Selection of Crackers

LIGHT BITES

OLIVES	3.00
PICKLE PLATE	3.00
BREAD & BUTTER	4.50
CRISPY CHILLI CORN	2.50