



MALT

NIBBLES £3

home baked focaccia with balsamic vinegar & rapeseed oil | marinated olives | spiced crystalised almonds

STARTERS

POTTED SALMON £8
pickled cucumber & bread crisps

HAM HOCK TERRINE £8
plum chutney & toasted sourdough

TUNA CARPACCIO £9 GF
marinated vegetable salad & lentil dressing

COUNTRY VEGETABLE SOUP £6 V
granary bread & pesto

FRENCH ONION SOUP £6

HOME CURED, AIR DRIED HAM £8 GF
with melon

VEGETARIAN ANTIPASTI £8 V
with mozzarella & bread crisps

LOCAL CHARCUTERIE BOARD £9
homemade pickles & bread crisps

SALADS

VENISON LOIN SALAD £12 GF
chickpeas, nuts, seeds & roasted plums

SUPERFOOD SALAD £12 V GF
purple sprouting broccoli, beetroot, pumpkin seeds & quinoa

CAESAR SALAD £12 W/ CHICKEN £15
croutons, anchovies, & parmesan

SWEET POTATO SALAD £10 V GF
spring onion, chilli & chicory

PIZZAS

gluten-free base available

MARGHARITA £13 V
sun-blushed tomatoes, torn buffalo mozzarella, rocket & basil oil

VEGETARIAN £13 V
artichoke hearts, roasted onion, oven-dried tomatoes

MEATY £13
Paddock Farm finocchiona, Trealy Farm coppa

SPICED BEEF BIANCO £14
with sesame seeds & pine nuts

LIGHTER

GOATS CHEESE TART £12 V
with sweet potato & red onion

AVOCADO ON RYE £8 V
poached eggs, chilli & lime

MINUTE STEAK £12 GF
lentils, wild mushrooms, rocket & parmesan

MISO GLAZED BAVETTE STEAK £12
soba noodles, pickled ginger & lime

ROASTED MONKFISH TAIL £14 GF
cavolo nero & mussel broth

HEARTIER

CONFIT DUCK LEG £18 GF
lentils, red cabbage & roasted figs

LOIN OF COD £16 GF
crab-crushed potatoes & spinach

RED WINE & BACON SAUSAGE £15
mash & onion gravy

BEEF BURGER £15
bacon & cave aged cheddar

CHICKEN & MUSHROOM PIE £17
sweet potato wedges & purple sprouting broccoli

BAKED AUBERGINE £14 V GF
stuffed with tomatoes, cumin, apricot & raisins

GRILLED TUNA STEAK £17
artichoke hearts, olives & green beans

SIDES £4

sweet potato wedges | skinny fries | roasted fennel & carrots | house salad | braised red cabbage

DESSERTS

CARAMELISED APPLE TART £7 V
cinnamon ice cream

ICE CREAMS & SORBETS £6 V

VANILLA CREME BRULEE £7 V
raspberry sorbet & almond biscuits

COFFEE & SWEET TREATS £4 V

LEMON & GINGER PARFAIT £7 V
lemon purée & ginger crumble

ENGLISH ARTISAN CHEESES £9 V
chutney & biscuits