

MENU

15.02.26

STARTERS

- Tempura squid, aioli, chorizo 7.5
- Deep fried camembert, cranberry jelly 7.5
- Cured salmon platter: marmalade/ gin & juniper 8.5
- Soup of the day: Tomato & three bean 6.2
- Mushrooms on toast, rocket, truffle oil 7.5
- Korean Gochugang sesame pork bites 7.5

MAINS

Roasts	Meat Trio £18.5	Local beef rump £17.5	Roast chicken £16.2
	Slow roasted pork belly £16.2	Cashew, walnut, pistachio nut roast £15.8	
 Fish	Salmon fillet, crushed potatoes, spinach, fennel, dill & chive sauce 23.5		
	Beer battered cod, chips, pea puree 16.2		
	Moules marinières, chips 15.6		
 Vegetarian	Quiche of the day: Squash, Stilton & almond 14.5		
	Sweet potato, squash, coconut & kidney bean curry with turmeric rice 15.50		
 Meat	Pie of the day: Chicken & leek 15.8		
 Burger	Smash burger, house pickle, cheese, chips 15.2		
	Chickpea & Halloumi burger, chips 15.2		
	Cornflake chicken & avocado burger, Sriracha ketchup, chips 15.2		
 Sides	Seasonal veg / chips / mash / house salad / new potatoes/ coleslaw / onion rings / bread 4. each		