

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 turmeri 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