

PUB NIBBLES



Homemade Breads £7 Whipped butter & oils (va)	Selection of Olives £6 Feta cheese (ga)(v)(va)	Pumpkin Houmous £8 Breads & dukkah (ga)(v)(va)
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SHARING BOARDS



Ploughman’s Board £24/£15
Huntsman’s pie, honey & mustard roasted ham, west country cheddar, spiced apple chutney, pickled onions, seasonal fruits, piccalilli, homemade breads & whipped seasonal butter

Truffled Camembert £18
Baked camembert, house dunking crackers, today’s homemade breads, fig chutney, whipped butter, celery, grapes, truffle honey (v)(ga)

STARTERS



Roasted Squash & Gorgonzola Croquette £10
Ricotta cheese, apricot purée (v)

Pan Fried Scallops £15
Spiced cauliflower, onion bhaji, mango chutney (ga)

Venison Carpaccio £12
Beetroot, parsnip, aged parmesan (ga)

Charred Mackerel £12
Cucumber, dill, horseradish crème fraîche, capers (ga)

Teriyaki Pork Belly £9
Pickled ginger, sesame, spring onion (ga)

Soup Of The Day £9
Today’s bread, whipped butter (ga)(v)(va)

Gluten Adaptable (ga) Vegetarian (v)
Vegan Adaptable (va)



PUB CLASSICS



Wheat Beer Battered Haddock £19/£15
Nori dusted chunky chips, house tartare sauce, mushy peas, lemon

Steak & Stilton Pie £19
Truffled mashed potato, seasonal vegetables, crispy onions, homemade gravy

Reuben Smash Burger £19
Two 3oz local beef patties, peppered pastrami, swiss cheese, American mustard mayo, dill pickles, gem lettuce, fries, house slaw (ga)

Spiced Edamame Burger £17
Broad bean, edamame, pea & spinach patty, toasted cheddar, mango chutney, gem lettuce, fries (v)(va)(ga)

Fish Pie £19
Today's selection of fresh fish, herbed béchamel, mashed potato, parmesan crumb served with buttered kale & garlic roasted new potatoes

MAINS



Pan Fried Duck Breast £23
Wild mushrooms, celeriac, dauphinoise potato, duck leg croquette, port sauce

Roasted Monkfish Tail £22
Moroccan vegetable tagine, spiced cous cous, apricot & dukkah (ga)

Cider Brined Pork Belly £20
Braised fennel, potato, apple & mustard rosti, black pudding, cider apple sauce (ga)

Baked Wild Mushroom & Blue Cheese Gnocchi £18
Wild mushroom velouté, sage & parmesan crumb, fig, apple and rocket salad (v)(va)

STEAKS



All steaks are served with home cut chips, field mushroom & roasted tomato

8oz Bavette Steak (served pink) (ga) £22
10oz Sirloin (ga) £32

Blue Cheese Sauce £4 Garlic Butter £3
Peppercorn Sauce £4 Chimichurri £4

SIDES



Seasonal Greens (ga) £5
Chips/Fries (ga) £5
House Salad (ga) £5
Truffle & Parmesan Fries (ga) £6
Pickled Onion Rings £5

Gluten Adaptable (ga) Vegetarian (v) Vegan Adaptable (va)

