

BREADS

Homemade focaccia with sea salt, olive oil and rosemary (VEGAN)	3
Garlic butter on toasted ciabatta (V)	3

STARTERS

Spicy butternut squash soup, cheese scone (V)	6	Calamari fritti, aioli, lemon	8
Garlic mushrooms on malted sourdough with a white bean and olive oil crush (VEGAN)	7	Oven roasted pork ribs with rosemary, garlic & olive oil (GF)	10
Farmhouse pâté, Cumberland sauce, toasted brioche	8	Prawn cocktail, Marie Rose sauce, lettuce, paprika, lemon, brown bread and butter	7
Smoked salmon, chive cream cheese, capers, brown bread & butter	8	Roasted beets, plum & pecan salad garnished with mint leaves (GF/VEGAN)	7/12

FROM THE GRILL

Pork chop with spicy Nduja sausage (GF)	15	Fillet of sea bass with Sicilian red pesto (GF)	16
Butterflied chicken with Dijon mustard and tarragon	16	British lamb cutlets with rosemary and thyme (GF)	18
8oz British sirloin, grilled tomato & mushrooms (GF)	21	8oz British fillet, grilled tomato & mushrooms (GF)	26
16oz t-bone: Fillet on one side & Sirloin on the other, garnished with tomato, mushrooms, spinach & asparagus (GF)	28	18oz Chateaubriand: Fillet steak hand cut from the tenderloin, garnished with tomato, mushrooms, spinach & asparagus (GF)	60 for two

ALL GRILL ITEMS ARE SERVED WITH A WEDGE OF LEMON, CHOICE OF SAUCE & SIDE:
BÉARNAISE (GF), GREEN PEPPERCORN, TOMATO RELISH (GF), CHIMICHURRI (GF), GARLIC BUTTER (GF)

MAINS

Classic steak Diane: 8oz flattened Sirloin steak with a brandy, mustard, onion & mushroom sauce	21	Chicken breast, French style peas, pancetta, white wine & cream (GF)	16
Spicy chipotle lentil chilli with sweet peppers, kidney beans & white basmati rice (GF/VEGAN)	15	Gressingham duck breast with a port reduction & plum & vanilla compote (GF)	18
Fillet of salmon, cooked in butter and lemon juice and topped with sautéed leeks (GF)	18	Beet & butternut wellington with kale pesto, tomato sauce and asparagus (VEGAN)	15
Roasted British lamb shank, chef's seasoning, slow cooked for 4 hours and served with red wine reduction (GF)	17	Tournedo Rossini, 8oz fillet steak, croûton base, topped with pâté & Madeira wine sauce	29

ALL MAIN ITEMS ARE SERVED WITH A CHOICE OF SIDE

SIDES (ADDITIONAL PORTIONS £3.5 EACH)

LYONNAISE POTATOES | SEASONAL VEGETABLES WITH NEW POTATOES & SPRING ONIONS | CHIPS

DESSERTS

Apple & caramel crumble with custard	7
White chocolate & Baileys cheesecake topped with a macaroon	7
Pavlova with spiced plums & mascarpone cream (GF)	7
Poached pear with ginger tart & spiced rum & apple compote (VEGAN)	7
Chocolate profiteroles with crème patisserie and fresh strawberries	7
Three scoops of ice cream: choice of strawberry, vanilla & chocolate (GF)	6
Trio of cheese: Yorkshire blue, Cornish brie, extra mature Cheddar, biscuits, red onion & apple chutney	8

If you have any queries regarding food allergens please discuss with a member of our team.

(GF = Gluten Free) | (V = Vegetarian)