

NIBBLES

Mixed Medley of Olives (v) – 3.5

Artisan Bread (v) (gfa) – 4.5

Honey Mustard Glazed Sausages – 5

STARTERS

Roast Pumpkin & Chestnut Soup, sourdough (v) (gfa) – 5.5

‘Golden Cross’ Goat’s Cheese, Shallot & Spinach Tart, creamed leeks & chervil, rocket (v) – 6.5

Portobello Mushrooms on Toast, Oxford Blue, balsamic, watercress (v) (gfa) – 7

Classic Bubble & Squeak, crispy Pancetta, poached egg, Hollandaise – 6.5/12

Chicken Liver & Brandy Parfait, red onion & beetroot marmalade, sourdough (gfa) – 6.5

Steamed Mussels, chorizo, tarragon, olives, white wine, sourdough (gfa) – 7

Pan-fried Wood Pigeon, Puy lentils, pancetta, apple, radish, sherry jus – 7.5

Cumberland Scotch Egg, pickled vegetables, tomato jam – 7.5

Garlic, Rosemary & Cranberry Box-baked Camembert, sourdough, red onion jam (for one) (v) – 7.5

MAINS

Pulled Longhorn Beef Brisket Pie, creamed mash, kale – 14

Pumpkin & Sage Ravioli, spinach, chilli, walnut butter, crispy Parma ham – 13.5

Rare Breed Pork Sausages, mash, red wine gravy, crispy onions – 12

Beer Battered Fillet of Cod, fat chips, mushy peas, tartare – 14

Pan-fried Fillet of Sea Bream, seared king scallops, braised fennel, ginger, garlic & white wine sauce (gf) – 15.5

11 Hour Slow Braised Pork Belly, wilted kale, Dauphinoise potato, apple & chilli ketchup, sage jus (gf) – 16

Smoked Haddock & King Prawn Pie, Cheddar mash, buttered greens, sourdough (gfa) – 14

Confit Duck Leg, bubble & squeak potato cake, green beans, star anise jus (gf) – 15

Tenderstem Broccoli Salad, mange tout, soya beans, sesame seeds, chilli & balsamic dressing (ve) (gf) – 12

Add Halloumi (v) / Garlic & Rosemary Chicken / Chilli King Prawns to your salad – 4

Chicken Caesar Salad, baby gem, Parmesan, garlic croutons, anchovies, soft boiled egg (gfa) – 14

Saag Aloo Curry, Israeli couscous, flatbread (v) – 13

Steak Burger, Cheddar cheese, dry cured bacon, seasoned fries, tomato jam (gfa) – 14

30 Day Dry-aged 10oz Ribeye Steak, fat chips, watercress, Béarnaise (gf) – 25

SIDES - All 3.5

Seasoned Fries (v) | Mixed Leaves (v) (gf) | Kale, Mange Tout, Tenderstem Broccoli (v)

Macaroni Cheese (v) | Sweet Potato Fries (v)

PUDDINGS

Salted Caramel Pot, honeycomb, berry sorbet – 6.5

Spiced Currant & Raisin Rice Pudding – 6.5

Citrus Lemon Tart, compote – 6.5

White Chocolate & Baileys Cheesecake, fresh raspberries – 6.5

Sticky Toffee Pudding, clotted cream – 6.5

Apple & Plum Crumble, custard – 6.5

Lemon Cheesecake (ve) – 6.5



Wheat & nuts are in daily use in our kitchen. If you suffer with an allergy or intolerance, please inform your server before you place your order. (v) dishes are vegetarian. (ve) dishes are vegan. (gf) dishes are gluten free. (gfa) dishes have a gluten free option available. All weights are approximate & taken prior to cooking. VAT is included at the standard rate.

SPARKLING

Prosecco, Brut Spumante NV 'Revino', Paul Sachetto
125ml 5.5 | Bottle 27.5 | Magnum 55

Robaso Rosato, Spumate, Donna Trevigiana, Valdobbiadene
125ml 5.5 | Bottle 27.5

Castillo Cava, Brut
125ml 5 | Bottle 27.5

Laurent-Perrier, La Cuvee, Champagne
Bottle 55 | Magnum 120

Laurent-Perrier Rose, Brut
Bottle 79

WHITE

DRY & ELEGANT

Sauvignon Blanc, Paso del Sol, Terramater, *Chile*
Delicately aromatic, plenty of citrus fruit
175ml 4.5 | 250ml 6.2 | Bottle 17.5

Rioja Blanco, Rioja Santiago, *Spain*
Crisp & refreshing; intense floral, hint of herbs
175ml 5 | 250ml 7.2 | Bottle 20.5

Sauvignon Blanc, Land Made, Yealands, *New Zealand*
Notes of stone fruit, guava & fresh herbs
175ml 6.5 | 250ml 9.5 | Bottle 26.5

Gavi, Balbi Soprani, *Italy*
Intense citrus zest & plenty of minerality
175ml 6.5 | 250ml 9 | Bottle 26

RICH & LUXURIOUS

Pouilly-Fuissé, Baronne du Châtelard, *France*
Beautifully complex & elegant. Rich & creamy texture
Bottle 40

Chardonnay, Paso del Sol, Terramater, *Chile*
Rounded, soft & full of lemon fruit
175ml 5.5 | 250ml 7.9 | Bottle 22.5

Chablis, William Fevre, *France*
Baked citrus, white peach, floral & mineral notes
Bottle 36

AROMATIC & FRUITY

Viognier, Patriarche Père Fils, *France*
Golden & full with delicate floral & peach aromas
175ml 5.4 | 250ml 7.8 | Bottle 22

Verdejo, Vega de la Reina, *Spain*
Intensely fruity, white peach & delicate herbaceous notes
175ml 5.5 | 250ml 7.9 | Bottle 22.5

Albariño, Bodegas Eidosela, Rías Baixas, *Spain*
Forward fruit showing hints of apricot stones & minerals
Bottle 28.5

FRESH & CRISP

Picpoul de Pinet, Cuvée Basco, *France*
Known as the 'lip stinger'; vibrant acidity & citrus hints
175ml 5.5 | 250ml 7.9 | Bottle 22.5

Pinot Grigio, Villa Borghetti, *Italy*
Ripe fruit, refreshingly easy to drink
175ml 4.5 | 250ml 6.2 | Bottle 17.5

Fiano Pietrariccia, Surani, Puglia, *Italy*
Beautifully elegant; touch of lime & cushion of honey
175ml 5.2 | 250ml 7.5 | Bottle 21

Pecorino, Caparrone, Colline Picaresi, *Abruzzo, Italy*
Delicate flora, stone fruit & citrus with mineral hints
Bottle 27

RED

SOFT & SMOOTH

Merlot, Vineyard Reserve, Terramater, *Chile*
Lush, plummy, with excellent backbone & acidity
175ml 5 | 250ml 7.2 | Bottle 20.5

Malbec, Alta Vista Classic, *Argentina*
Berry fruits, hint of smokiness & fantastically smooth to drink
175ml 5.5 | 250ml 7.9 | Bottle 22.5

Pinot Noir, Land Made, Yealands, *New Zealand*
Brimming with lifted aromatics, showing red cherry fruit & spice
175ml 7.5 | 250ml 10.5 | Bottle 30

SPICY & WARM

Pinotage, Franschoek Cellar 'Stone Bridge', *South Africa*
Black cherry & raspberry with a savoury, oak finish
175ml 5 | 250ml 7.2 | Bottle 20.5

Primitivo, Conviviale, Salento, Puglia, *Italy*
Rich, concentrated with silky plum, cherry, fig & sweet spice
175ml 5.7 | 250ml 7.9 | Bottle 23

Rioja Reserva, Rioja Santiago, *Spain*
Complex red & black fruit with generous spice & vanilla
175ml 6.2 | 250ml 8.9 | Bottle 25.5

Côtes du Rhône, M. Chapoutier, Rhône, *France*
Juicy, powerful & fruity with blackcurrant, raspberry & pepper
Bottle 27.5

BRIGHT & JUICY

Cabernet Sauvignon Réserve, Old Vines, Le Sanglier de la Montagne, *France*
Full-bodied, forest fruit, hint of mint
175ml 4.5 | 250ml 7.5 | Bottle 17.5

Pinot Noir, Parlez Vous La Loire? *France*
Delicate & fruity with soft tannins, cherry & raspberry notes
175ml 5.4 | 250ml 7.6 | Bottle 21.7

Rioja Joven Tempranillo, Rioja Santiago, *Spain*
Rounded, well balanced, full of red fruit & subtle spice
175ml 5 | 250ml 7.5 | Bottle 21

Merlot, Le Collezioni, Pasqua, *Italy*
Inviting scents of blackcurrants, plums & herbaceous notes
175ml 4.5 | 250ml 6.5 | Bottle 18

DEEP & RICH

Carmenère, Limited Reserve, Terramater, *Chile*
Smooth & complex, brimming with juicy fruit & savoury notes
175ml 6.8 | 250ml 9.7 | Bottle 27.5

Malbec Terroir Selection, Alta Vista, *Argentina*
Intensely powerful with complex fruit & a minty finish
Bottle 39

Valpolicella Superiore Ripasso, Villa Borghetti, *Italy*
Rich, full-bodied, intense wild cherry, redcurrant & toasty notes
175ml 7.2 | 250ml 10.2 | Bottle 29

ROSÉ

Pinot Grigio Rosé, Villa Borghetti, *Italy*
Refreshingly crisp & delicate with hints of summer fruit
175ml 5.2 | 250ml 7.2 | Bottle 20.5

Provence Rosé, Diamarine, Côteaux Varois, *France*
Expressive, harmonious rosé wine with hints of watermelon
175ml 5.8 | 250ml 8.3 | Bottle 23.5

Rioja Rosado, Rioja Santiago, *Spain*
Light, fruity & refreshing, cherry pink with aromas of strawberry
175ml 5.5 | 250ml 7.5 | Bottle 21.5