

NIBBLES	Mixed Pitted Olives [gt] [ve] Artisan Bread, balsamic & olive oil [gfa]	3.5 4
STARTERS	Burrata, peas, broad beans, mint, lemon & olive oil Maple Pecan Baked Camembert, toasted sourdough, fig & onion chutney Sticky Harissa Pork Belly Bites, crispy crackling Chickpea & Lemon Hummus, vegetable crudities, crisp tortilla	7 14 6.5 6.5
MAINS	Beer Battered Fish of the Day, chunky chips, minted mushy peas, tartare sauce  Tomato, Chickpea & Spinach Curry, coconut rice [ve] [add chicken, prawns or halloumi]  Asian Noodle Bowl, BBQ & sesame dressing [ve] [n] Roasted Maple Butternut Squash Salad, quinoa & kale, soy & chilli dressing [ve] [n] [add chicken, halloumi, burrata, prawns] [poached egg]  10oz 28 Dry Aged Ribeye Steak, field mushroom, roasted vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce [gf] Wagyu Steak Burger, cheddar, bacon, chilli jam, brioche bun, cabbage slaw [gfa]  Grilled Chicken Burger, streaky bacon, cheddar, brioche bun [gfa]  All burgers served with a choice of skinny, chunky or sweet potato fries	14 12 4 12 11.5 4 1 22 15 14
ROASTS	Topside of Beef Roasted Pork Belly Roasted Boneless Half Chicken Vegan Wellington [n]  All served with roasties, celeriac purée, whole glazed carrots, broccoli, giant yorkshire pudding, gravy	17 15 15 15
SIDES	Buttered Hispi Cabagge Baked Cauliflower Cheese Lemon & Thyme Stuffing Pea, Broad Bean & Mint Salad Chunky Chips Skinny Fries Sweet Potato Fries	4 4 3.5 3.5 3.5 3.5
DESSERTS ALL 6.5	Brownie Sundae, butterscotch popcorn Warm Almond & White Chocolate Cookie Dough, caramel ice cream [n] Lemon Posset, raspberry compote, toffee hazelnut crumb [n] Salted Caramel Chocolate Pot, honeycomb & raspberry sorbet [gf] [n]	