



small plates

salt & pepper squid, lemon mayo	7.5	grilled king prawns, ale chipotle dip (gf)	6
halloumi fries, chilli mayo (v)	6.5	scotch egg, curried mayo, pea shoots	6.5
padron peppers, roast pepper dip (vg)	6	irish rarebit, spring onion, cajun spice (v)	5.5
stout glazed chicken wings,	7	filthy chips, braised brisket, cheese,	6
pomegranate dip (gf)		crispy onion (v option available)	

to start

parsnip & red chilli soup, sourdough (v/vg)	6.5
tempura cauliflower, jerusalem artichoke puree, truffle oil, kale, pickled walnuts (v/vg)	7.5/14
crab cakes, braised baby gem, heritage cherry tomatoes, lemon beurre blanc	8.5
cinnamon & orange salmon gravlax, crème fraiche, melba toast	7
confit duck leg, waffle, maple chilli glaze	7.5
ham hock & manchego croquettes, spicy apple puree, pickled heritage carrots, jus	7

mains

butternut squash & wild mushroom risotto, parmesan, crispy sage	12.5
'beyond meat' burger, smoked applewood cheese, sweet pickle relish, fries, slaw (v/vg)	14
beer batter haddock, chips, minted mushy peas, jalapeno tartare sauce, lemon	14.5
cod loin, chorizo & white bean cassoulet, crispy pancetta, balsamic glaze	16
whole grilled sea bream, crushed new potatoes, garlic green beans, olive tapenade	19
chicken & ham pie, chips, sauteed leek & peas, onion gravy	14
beef burger, smoked applewood cheese, bourbon bacon jam, sweet pickle relish, fries, slaw	14.50
traditional roast turkey, sage & onion stuffing, pigs in blankets, seasonal vegetables, gravy	16
braised lamb shank, creamy mash potato, curly kale, glazed carrot, lamb jus (gf)	17
8Oz ribeye steak, onion rings, grilled vine tomatoes, peppercorn sauce, chips	18

desserts

british cheese board (v)	7.5
quince & apple crumble (v)	6
sticky toffee pudding (v)	6
damson fool, shortbread (v)	6
christmas pudding, brandy cream (v)	6
ice cream / sorbet (3 scoops) (v, vg, gf)	4.5
chocolate brownie (v)	6

Sides

sauteed spinach (v/gf)	4.5
onion rings (v)	4
garlic green beans (v/gf)	4.5
fries (v/vg)	4
truffle & parmesan fries (v)	4.75
house salad (v/vg)	4

please inform a member of staff of any allergies or intolerances before ordering your food
our menu descriptions do not include all ingredients, full allergen information is available on request
a discretionary 10% service charge is applied to all orders. staff receive 100% of service charge and tips