



bar snacks

padron peppers, red pepper dip (ve)	5	ham hock & manchego bites, spicy mayo	6.50
truffle & parmesan fries (v)	4.75	rosemary & garlic fries (ve, gf)	4.75
siracha pineapple chicken wings (gf)	6.50	scotch egg, watercress mayo, pea shoots	6
grilled king prawns, aioli (gf)	7	halloumi fries, smoked chilli mayo (v)	6

to start

soup of the day, bread, butter (v)	5.75
goats curd, roasted heritage beetroot, golden raisins, walnuts, balsamic glaze (v,gf)	8.50
tempura vegetable salad, seaweed, cauliflower shavings, miso dressing (ve)	6/12
salt & pepper crispy squid, spring onion, chilli, ginger, sweet chilli dip	7.50
lamb shoulder croquettes, pickled heritage carrots, mint gravy	7.50

sunday roasts

All served with seasonal vegetables, roast potatoes, gravy and yorkshire Pudding

rare roast beef (<i>served medium rare unless specified</i>)	15.50
cashew & cranberry nut roast (v/ve)	12.00
pork belly, homemade apple sauce	14.50
half roast chicken	14.00
leg of Lamb (served pink unless specified)	15.00

mains

grilled halloumi salad, papaya, roasted red pepper, herb dressing (v, gf)	12
veggie burger, smoked applewood cheese, chips, sweet pickle relish (vegan available)	13.50
beer battered haddock and chips, mushy peas, tartare sauce	13.50
beef burger, smoked applewood cheddar, bacon bourbon jam, chips, pickle relish	14.50
gammon steak, chunky chips, duck egg, wholegrain mustard mayo (gf)	12.90
linguine, sicilian tomato, olive oil, basil, capers, black olives, chilli (ve)	12

desserts

chocolate brownie (v)	6
sticky toffee pudding (v)	6
chocolate & hazelnut mousse(v,gf)	5
eton mess (v,gf)	6
ice cream /sorbet (3 scoops) (ve, v, gf)	6

sides

nutbourne tomato & red onion salad	5
tenderstem broccoli, chilli	4
new potatoes	4
chips	4
spinach, garlic, olive oil	4
house salad	5

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