

Artisan bread – Netherend Farm butter – flavoured butter	£5.90
Provençal olives	£4.90
British style focaccia – Welsh rarebit dip	£6.50

Starters

- Field mushroom & tarragon soup – nigella seed loaf **v * ***
 Roasted pork belly – cauliflower – glazed pak choi – toasted hazelnuts *** ***
 Beetroot cured trout – radish – beetroot – wasabi mayonnaise **gf**
 Roasted butternut squash – apple – smoked applewood cheese – walnut & raisin salad **v * *** **gf**
 Salmon rilette – pickled fennel – compressed cucumber – pear – toasted bread *****

Mains

- 28day dry aged Sirloin of beef M/R – Yorkshire pudding – beef gravy ***** [supplement £4 -]
 Boned & rolled lamb leg – crispy lamb belly – minted gravy *****
 Traditional nut roast – vegetable gravy **v gf * ***
 All the above served with duck fat/ vegan roast potatoes – vegetables & cauliflower cheese
 Salmon fillet – chard fine beans – sauté potatoes – anise sauce **gf**
 Beetroot risotto – goats' cheese – sunflower seeds **gf v ***

Extra Sides

Yorkshire pudding	£1.00
Duck fat roasties	£3.50
Cauliflower cheese	£3.50
Leeks and peas – minted butter gf v *	£5.90

Desserts

- Sticky toffee pudding – miso toffee sauce – malted barley ice cream **v * ***
 Lemon meringue roulade – raspberry sorbet **v gf**
 Last of the local strawberry frangipane – strawberry ice cream **v ***
 Chocolate mousse cake – hokey pokey ice cream *****
 Affogato al caffè – vanilla ice cream – espresso coffee [add a liqueur shot £4-] **v**
 Artisan English cheese – Ashlynn Clara goats cheese – Barkham blue – Lincolnshire poacher [supplement £3-] *** v**
 (please ask for **vegan** dessert options)

A discretionary 10% service charge is added to all bills.