

Sunday

Nibbles

Perello gordal olives (ve)	4.50
Chilli beef bites	5.50
Apricot & date falafel balls, mint yoghurt (v)	4.50

To Share

Deli board	14.00
Charcuterie, cured trout, pork belly bites, falafel, spicy pickles, olives, toast	
Gardeners board (v)	13.00
Hummus, tempura veg, falafel, roasted squash, mozzarella, pickled onions, olives, toast	
Boards are priced per person (min 2 people)	
Whole baked camembert (v)	17.00
Toast, chutney	

Please make your server aware if you are coeliac or have a gluten allergy so they can communicate with the kitchen team.

Our kitchens are not gluten free but the team will work really hard at keeping your dishes away from gluten.

Our kitchen has a separate gluten free fryer so your gluten free ingredients won't be cooked in the same oil as gluten containing foods.

Sample Gluten Free

Starters

Charred padron peppers, feta, citrus dressing (v)	8.50
Mozzarella, chorizo & sundried tomatoes, toast	9.00
Heritages tomatoes, rocket, oil & balsamic (v)	8.50
Cured stream trout, pickled fennel, wasabi aioli	10.00
Goats cheese, caramelised red onions, rocket, toast (v)	9.50
Chilli salt & pepper squid, miso & soy mayo	9.50

Roasts

All roasts are served with roast potatoes, seasonal vegetables, yorkshire pudding & gravy	
Roast sirloin beef, carrot puree (served pink)	20.50
Roast loin & belly pork, apple sauce	18.50
Roast chicken, bread sauce	18.50
Roast butternut squash (v)	17.50

Mains

Whole grilled fish	Market price
Celeriac steak (ve)	17.00
Price includes a side of your choice & a butter or sauce Garlic butter Peppercorn Bearnaise Chimichurri	
Pea, mint & asparagus gnocchi (ve)	17.50
Whole sea bass, cherry tomatoes, lemon potatoes, courgettes	23.00
Chicken breast, anchovies, gem, caesar dressing	17.50

12pm to 8pm

Buns 16.50

Beef burger
Caramelised onions, aioli, pickles
Buttermilk spiced chicken thigh
Remoulade, pico de gallo
Breaded fish burger
Chunky tartare, lettuce
Spiced chickpea & lentil burger (ve)
Baby gem, tomato, pickles, mayo
Price includes a side of your choice

Sides 5.50

Chips (ve)
Parmesan truffle fries (v)
Garden salad (ve)
Green beans, poppy seeds (ve)
Spring greens (ve)
Clotted cream & chive mash (v)

