

SNACKS / SMALL PLATES

Nocellara olives (vg)	4.5
Bresaola, caper berries, cornichons	6.0
Padron peppers, maldon sea salt (vg)	7.5
Shell-on king prawns, garlic & chilli butter, focaccia	10.5
Roasted red pepper & walnut muhammara dip, flatbread (vg)	6.0
Panko cod cheeks, herb & caper sauce	9.0
Whipped vegan feta, heritage tomatoes, rocket, focaccia (vg)	9.0
British Charcuterie platter, caper berries, cornichons, focaccia (<i>for 2</i>)	17.0

ROASTS

SERVED WITH ROAST POTATOES, CARROT, SWEDE, PARSNIP, SAVOY CABBAGE, YORKSHIRE PUDDING & GRAVY

Free-range Norfolk grain-fed chicken, Cumberland pork stuffing	18.5
Roast Irish beef rump	22.5
Roast Devonshire rolled pork belly	19.5
Butternut squash, mushroom & spinach wellington (v) / <i>Crispy artichoke instead of yorkshire pudding (vg)</i>	17.5
Half shoulder of Welsh lamb, swede mash, greens, cauliflower & leek gratin <i>serves 2-3 people</i>	65.5

MAINS

Tagliatelle, clams, tomato & basil salsa	17.0
Grilled chicken <i>or</i> smoked tofu (vg), freekah salad, dukkah, pomegranate	16.5
Meat-free burger, smoked vegan applewood, burger sauce, skinny fries (vg)	16.5
Beer battered haddock, triple-cooked chips, pea & mint puree, tartare, curry sauce	19.0

SIDES

Swede mash (vg)	3.5
Cauliflower & leek gratin (v)	6.5
Skinny fries (vg)	4.5

DESSERTS

Apple, blackberry & black cherry vegan crumble, with custard (v) or vegan ice cream (vg) (gf)	8.5
Peanut butter cheesecake (v)	8.5
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)	8.5
Neal's Yard cheeses, sourdough crackers, caperberries, red onion marmalade	11.5
Vegan ice cream & sorbets - vanilla, raspberry, passionfruit, mango (<i>per scoop</i>)(vg)	2.0