



Bloody Mary – Reyka vodka, tomato juice, house spice mix, celery, lemon 12.5

SMALL PLATES

Focaccia, dipping oil, sun-dried tomatoes, olives, za'atar, feta, parsley (v)	8
Sausage roll, English mustard	6
Scotch egg, piccalilli, watercress	7
Padrón peppers, Cornish sea salt, cracked black pepper (vg)	6
Fried halloumi, Louisiana hot sauce, lemon mayo (v)	8
Chicken wings, buffalo sauce, spring onion, sesame seeds	9
Salt & pepper squid, chilli, spring onion, roasted garlic aioli	9
Chorizo & Applewood Cheddar croquettes, paprika aioli	8.5
Wild mushroom arancini, cremata, roasted garlic aioli (v)	8
Soy glazed pork belly bites, white slaw	8.5

ROASTS

All roasts served with roast potatoes, seasonal vegetables, Yorkshire pudding & signature gravy

Trio of roasts – White Cobb chicken, Duroc pork belly, Hereford beef sirloin	27
28-day aged sirloin of Hereford beef, horseradish cream	25
Duroc free-range pork belly, crackling, apple sauce	21
White Cobb free-range chicken, pork stuffing	20
Beetroot, nut & butternut squash Wellington (v)(vg upon request)	19

MAINS

Chicken schnitzel, wild rocket, fennel, Parmesan, roasted garlic & herb butter	17
Pan-fried fillet of sea bass, rosemary potatoes, tenderstem broccoli, salsa verde, red wine jus	18
Fish & chips – Cider-battered North Atlantic haddock, triple cooked chips, mushy peas, tartare sauce	19
English asparagus linguine, peas, wild garlic, courgette, crème fraîche, Parmesan (v)	17
Caesar salad – cos lettuce, soft-boiled hen's egg, sourdough croutons, Grana Padano	15
+ add chicken £2.5 / + add bacon £1.5	

SIDES

Cauliflower cheese to share (v)	6	Skin-on fries (v)	5.5
Extra Yorkshire pudding (v)	1.5	Sunday veg (v)	5.5
Roast potatoes (v)	4	Truffle fries, Parmesan (v)	6.5
Pigs in blankets	7		