

Lunch dishes until 4pm Mon-Fri À la carte until 10pm

SMALL PLATES

Potato & leek soup, parmesan, homemade potato crisps (v, vg*) 6.5 Home-cured salmon, root veg slaw, dressed beets, croutons 11

Roast Delica pumpkin, spelt, chicory, pomegranate molasses (vg) $\,8.5\,$

Pork belly bites, soy & maple glaze, spring onion, chilli 8.5

Breaded halloumi, aioli, buffalo hot sauce, pomegranate, spring onion (v) 8.5

Plant-based 'nduja arancini, paprika mayo (vg) 9

Crispy fried squid, black lime salt, green chilli, aioli 9.5

LUNCH

Salt Beef Reuben – New York rye, Emmental cheese, pickles, sauerkraut, mustard 14 Crispy Chicken or Halloumi Wrap (v) – pickles, rocket, lemon mayo, hot sauce 9.5 Fish Finger Sandwich – beer-battered haddock, iceberg lettuce, tartare sauce 9.5 Add a handful of skin-on fries or a side salad 2.5

Ask about our daily sandwich special

MAINS

Venison & red wine sausages, buttered mash, kale, crispy onions, juniper-infused jus 17.5

Bacon-wrapped cod loin, fermented turnip, saffron potatoes, gribiche sauce 21

Beef shin cottage pie, Cheddar & bone marrow mash, buttered greens 19

Waveney pork belly, black pudding croquette, braised cabbage, fennel & carrot purée, liquorice jus 21.5

35-day aged bavette steak, skin-on fries, garlic & parsley butter, watercress & pickled shallot salad 22

Plant-based burger – red cabbage & jalapeño slaw, pickled red onion, lettuce, skin-on fries (vg) 17.5

Fish & Chips – North Sea haddock, triple cooked chips, mushy peas, tartare sauce 18.5

Double smash burger – 30-day aged chuck & rib patty, double cheese, onion, pickles, skin-on fries 17.5

Stuffed chicken breast, Somerset brie & ham, pickled red cabbage, buttered spinach 17.5

SIDES

Roasted pink fir potatoes (vg) 5.5 | Peppercorn sauce 3.5 Triple-cooked chips (vg) 6 | Skin-on fries (vg) 5.5 (Add truffle & parmesan +3) Winter leaf salad (vg) 5.5 | Buttered greens (v, vg*) 5.5

