

A - Alcohol. **C** - Crustaceans. **D** - Dairy. **Ce** - Celery. **G** - Gluten. **F** - Fish. **N** - Nuts. **P** - Peanuts. **E** - Eggs. **L** - Lupin.
Mo - Mollusc. **Sd** - Sulphur Dioxide. **S** - Soya. **Mu** - Mustard. **Se** - Sesame Seeds.
Pb - Pregnant Beware. **X** - Possible cross contamination. **()** - May be excluded

Please check with your server on the day to make sure that no ingredients have changed.

The Rose Bloody Mary - Reyka vodka, house spiced tomato juice, chilli flake rim D, Ce, Mu, E, F, G 11.5

STARTERS

Burrata, heirloom tomatoes, spiced romesco, chervil crumb, herb oil (v) - G, E, D, (N), (Se), (Sd), (Ce), (Mu) 10.5
Halloumi fries, red pepper ketchup (v) D, Sd 6.5
Charred broccoli, butterbean cream, harissa oil, chilli (vg) - (G), (N), (Se), (Sd) 7.0
Slow cooked beef croquettes, 'nduja mayo - G, E, S, D, Se, Sd, Ce, Mu 8.5
Padrón peppers, crispy shallots (vg) 6.5

ROASTS

All our roasts are served w/ a Yorkshire pudding, duck fat roast potatoes, maple glazed carrot, parsnip, swede crush, savoy cabbage & gravy

Chef's Roast – Hereford beef, pork belly, roast chicken, sage & onion stuffing - G, E, D, (S), Sd, (F), (Ce), (L) 24.0
Herb fed Yorkshire roast chicken, sage & onion stuffing - G, E, D, (F), (S), Sd, (Ce), (Mu) 18.5
Duroc Hampshire roasted pork belly, apple sauce - G, E, D, (S), Sd 17.5
28-day aged Hereford beef, horseradish cream - G, E, D, (S), Sd 21.0
Beetroot & herb Wellington, vegan gravy (v)(vg on request) - G, (P), (N), Se, Sd, Ce 16.5

SIDES

Skillet of cauliflower & four cheeses (v)G, (S), D, Mu 6.5 Duck fat & rosemary roast potatoes (vg on request) 6.0
Pigs in blankets, sage & onion stuffing G, (E), (F), (S), 7.0 Individual Yorkshire pudding (v) G, D, E, (S) 1.0
(D), (Se), Sd, (Ce), (Mu)

MAINS

Cider-battered line caught haddock, tartare sauce, mushy peas, triple cooked chips - E, F, D, Sd 17.0
Smash burger, double Herefordshire beef patty, American cheese, onions, pickles, house sauce, skin-on fries 16.0
G, E, (P), (S), D, (N), (Se), Sd, Ce, Mu 16.0
Plant-based burger, vegan jalapeño mayo, vegan gouda, tomato chutney, lettuce, onion, skin-on fries (vg) 16.0
G, (E), (P), (S), (Sd), Mu, (L)

DESSERTS

Triple chocolate brownie, vanilla ice cream (v) - G, E, (P), S, D, (N), (S), (Sd) 6.5
Sticky toffee pudding, vanilla ice cream (v) - (E), (P), (S), D, (N), (Se), (Sd) 6.5
Baked New York cheesecake, berry coulis (v) - (G), (E), (P), S, (D), (N), (S), (Sd) 6.0

PIZZAS

Margherita, buffalo mozzarella, fior di latte, tomato base (v) - G, D, (S), (Mu), (L) 11.5
Pepperoni, fresh chilli, red onion, fior di latte, tomato base - G, (E), S, D, (S) 12.5
Cajun beef, red onion, jalapeños, coriander, fior di latte, tomato base - G, D, (S), (L) 12.5
Anchovy, red onion, capers, fior di latte, tomato base - G, F, (S), D, (Mu), (L) 13.0
Pancetta, rocket, Parmesan, cherry tomato, fior di latte, white base - G, (E), S, D, (Se) 13.0
Italian sausage, friarelli, scamorza, fior di latte, tomato base - G, (E), (S), D, (S), (Mu), (L) 12.5
Artichoke, mushroom, gorgonzola, truffle oil, fior di latte, tomato base (v) - G, (S), D, (Mu), (L) 12.5
Vegana, garlic oil, oregano, olives, courgette, piquillo peppers, spinach, vegan cheese, tomato base (vg) - G, (S), (Mu), (L) 12.0

Crust dips – 'nduja mayo - E | aioli (v) - E 1.5 each
Add any topping 2.0 each

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff if you have any particular dietary requirements.

An optional 12.5% will be applied to your bill, all of which goes to our staff