

Nibbles

Vegetable crisps chive sour cream [gf] [v]	£4.50	Tortilla chips chive sour cream [gf] [v]	£4.50	Warm breads balsamic + olive oil [df] [vg] [v]	£5.95
Piri piri houmous warm pitta bread [vg] [v]	£6.50	Marinated olives [df] [gf] [vg] [v]	£5.25	Cajun spiced halloumi ranch sauce [v]	£6.50

First things first...

Seasonal soup of the day [df] [gf] [vg on request] [v]	£7.95	Thai style fishcakes chilli, lime, pineapple salsa, sweet chilli, coriander oil	£8.95	Beetroot and cream cheese terrine lemon and oregano, walnut and chilli brittle, olive oil, toasted ciatatta [df] [vg] [v]	£8.50
Salt and pepper chicken wings sweet and sour sauce [df]	£8.95	Smoked salmon + crayfish salad fresh avocado, baby gem, Marie rose sauce [df] [gf on request]	£9.25	Caprese salad heirloom tomato and buffalo mozzarella salad, fresh basil pesto, sea salt and cracked black pepper [gf] [v]	£8.50
Baked goats cheese and basil crotin roasted red pepper and fresh green olives, watercress salad [v]	£8.95	Pressing of ham hock parsley, piccalilli, toasted brioche	£8.95		

Signature

Roast topside of beef roast potatoes, seasonal vegetables, yorkshire pudding, roast gravy	£19.00	Salt and pepper tofu singapore noodles [df] [gf] [vg] [v]	£15.95
Nutless roast roast pumpkin, sunflower seeds, mushrooms flavoured with herbs, vegetables and potatoes [df] [vg] [v]	£16.00	Fritto Portofino deep fried tiger prawns, scallops and calamari, spicy garlic mayonnaise, mixed salad, buttered new potatoes	£27.95
Crispy beer battered fish triple cooked chips, mushy peas, tartare sauce	£19.00	Warm brie and red onion tart heirloom tomato and marinated beetroot salad, fresh basil pesto, baby watercress [v]	£16.95
Crispy chilli chicken soy glazed noodles, stir fried vegetables, chilli and lime	£18.95	Flame grilled double beef burger cured streaky bacon, cheddar, tomato, baby gem, red onion, burger sauce, French fries, coleslaw	£18.95

Sides

Triple cooked chips [df] [gf] [vg] [v]	£4.95
Salt ‘n’ pepper hash browns sweet chilli dip	£4.95
French fries	£4.95
White truffle + parmesan fries [gf]	£6.50
Tenderstem broccoli soy + sesame [df] [vg] [v]	£5.50
Onion rings [df] [vg] [v]	£4.95
House salad dill vinaigrette [gf] [vg] [v]	£4.25

Indulgence

Black cherry pie coconut ice cream, vanilla custard [vg] [v]	£9.25	Sticky biscoffy pudding butterscotch sauce, vanilla ice cream [v]	£8.95	Belgian chocolate truffle torte black cherry [v]	£9.50
Dans double chocolate brookie warm brownie and cookie dough studded with white chocolate, vanilla bean ice cream, fresh strawberry [v]	£9.25	House crème brûlée white chocolate and raspberry, vanilla shortbread [v] [gf on request]	£8.95	Selection of British cheese welsh cheddar, yorkshire blue, brie, apple chutney, savoury biscuits selection, grapes, celery [v]	£13.95

Sunday from 12.00 pm — 5.30 pm

There will be a 10% discretionary service charge added to your bill, all of this will be split evenly with the whole team, for more information please speak with a member of the team

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes due to the chance of cross contamination. Detailed allergen information is available on request. Country of Origins are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. [df] Dairy free, [gf] Gluten free, [vg] Vegan, [v] Vegetarian