

Bread & Olives GF DF VG £7

Padron Peppers GF £5 | Olives GF DF VG £5

Small Plates

Soup of the day, focaccia bread V £6.5

Roasted heritage carrots, beets, smoked hummus, carrot top schug VG GF £9

Confit chicken leg & ham hock terrine, chicken fat and tarragon mayonnaise, prosciutto, focaccia £10

Scotch egg, piccalilli, pickled mustard seeds £9

Smoked haddock fish cake, crispy leeks, cauliflower purée £10

Wild mushroom arancini, truffle mayonnaise, chutney VG £9

Sharing

Ploughmans board, scotch egg, pork pie, hock, cheddar, pickles, bramley apple £22 Charcuterie board, prosciutto, salami, chorizo, pickles, sun blush tomato, olives £22 Baked camembert, red onion marmalade V £18

Mains

Beer battered haddock, hand cut chips, chunky tartare, peas GF £18

Cod loin, saffron mash, samphire, fish sauce, prawns GF £22

Lamb shoulder shepherd's pie, croquette, winter greens, gravy £22

Pappardelle ox cheek ragu £14

Aubergine schnitzel, celeriac, roasted baby beetroot, fries VG £14

Chargrilled 80z Ribeye steak, pepper sauce-triple cooked chips, winter salad GF £32

Smashed dry aged beef burger, bretzel bun- chili jam, gem, beef tomato gherkins, American cheese, skinny fries £19

Chicken schnitzel, celeriac, pea shoot salad, hens egg, fries £21

Sides

posh chips $GF \pounds_5 \mid BBQ$ hispi cabbage sriracha mayo $GF \pounds_5 \mid$ triple cooked chips $VG GF V \pounds_5$ rosti chips truffle parmesan \pounds_5