# Set lunch menu 2 course £23, 3 course £26, Monday to Friday lunch



Chicken & ham hock terrine, chicken fat & tarragon mayonnaise Ox cheek ragu pappardelle Sticky date & fig toffee pudding, vanilla ice cream, toffee sauce

Bread & olives £7 GF DF VG
Padron peppers £5 GF
Olives £5 GF DF VG

## **Sharing**

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

#### **Small Plates**

Soup of the day V £6.5

Roasted Heritage carrots, baby beets, smoked hummus, carrot top schug VG £9

Chicken & ham hock terrine, chicken fat & tarragon mayonnaise £10

Scotch Egg, celeriac remoulade, watercress & sunflower seed pesto £9

Beetroot cured chalk stream trout, dill mayonnaise, fennel, sourdough £10

Watercress arancini, butternut squash, chili, toasted seed VE £9

### **Mains**

Old Spot Pork Belly, creamed potato, Bramley apple, roasted carrot, greens, jus GF £22 Ox cheek ragu pappardelle £19

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

Ribeye steak, pepper sauce, triple cooked chips GF £32

Smashed dry aged beef burger, bretzel bun, chilli jam, American cheese £19

Cod loin, rosti potato, mussels, samphire, pea, soy beans, fish sauce GF £22

Chargrilled Broccoli, butter bean & chickpea puree, salsa verde, almonds GF VG N £17

Chicken, braised potato, edamame bean, French style pea and winter greens GF £20

Pie of the day, creamed potato, greens

## Sides £5

posh chips | BBQ hispi cabbage sriracha mayo | triple cooked chips | rosti chips truffle