

Welcome to our latest menu iteration. We've got the same great kitchen team and we're still cooking fresh, local and seasonal. Thanks for your continuing patience during our busiest periods.

Burger Wednesday [2 for 20] | Light lunch menu Mon-Fri 2C+drinks 20

Bloody Mary 7.5

Frozen Watermelon Daiquiri 10

Hugo Spritz 10

Queen Olives 4

Warm ciabatta, olives, pickles & dip 6.5

Chorizo sausage, saffron & garlic aioli 6

Starters and Salads

Crispy squid, Himalayan salt & Szechuan pepper, chilli jam Starter 9.5 | Share 18 gf

N'duja, scamorza & tomato suppli (Roman arancini), rocket, Parmesan & hot honey 10

Mushrooms on toast  $\mid$  wild & chestnut mushrooms, garlic, thyme & tarragon, white wine & cream on ciabatta toast with a poached hen egg 10 v

Crispy chilli chicken, ribbons of cucumber & carrot, cos, radicchio & spring onion, soy & honey dressing, coriander cress, sesame Starter 9.5 | Share 18 gf | swap chicken for tofu 8/15.5 pb gf

Burrata salad | Burrata cheese, lightly pickled mixed beets, fresh basil, pine nuts, balsamic glaze 16 v

Baked Camembert to share with pistachio pesto, garlic ciabatta and chilli jam 17 v

Extra garlic ciabatta 4 (advisable when 3+ share)

Roasts

Rare roast sirloin of beef (served rare; request well done), Yorkshire pudding 22

Slow roast rolled belly pork with crispy crackling, sausage meat, apricot & sage stuffing, Yorkshire pudding 20

Roast supreme of chicken, sausage meat, apricot & sage stuffing, Yorkshire pudding 19

Sweet potato, mushroom & lentil wellington, Yorkshire pudding, mushroom & miso red wine gravy (new) 18 v/pb\*

All roasts served with roast potatoes, cauliflower, broccoli & leek cheese gratin, butternut squash puree, mixed greens, carrots and proper gravy (please request more if required). Guests with gluten intolerances can enjoy most of our roasts; only the gratin and wellington are off limits. Alas, our GF Yorkshire puddings aren't homemade.

Classics and Salads

60z Scotch rump steak, garlic & tarragon butter, chips, baby watercress 20

Beer-battered fresh haddock & chips, marrowfat pea purée, tartare sauce, lemon salt 19

Moving Mountain vegan burger, beer sourdough bun, barbecue pulled mushrooms, miso vegan mayo, shredded cos, tomato, pickle, chips 15 ve Add | Neal's Yard Ogleshield cheese 2 Vegan cheese 2

Homemade ground beef burger, beer sourdough bun, shredded cos, onion relish, pickle, chips 15

Add | Neal's Yard Ogleshield cheese 2 Bacon jam 2 Crispy bacon 2

Smoked mackerel Nicoise | new potatoes, green beans, boiled hen egg, queen olives, salad leaves, smoked mackerel flakes, house vin Str 9.5 | Main 18 gf

Rare roast beef sirloin, rocket leaves, crispy pieces of today's roasties, sun-blush tomatoes, Parmesan cheese, horseradish 18

Kids

Any roast with all the trimmings 10

Homemade beef burger, brioche bun, cheese, mixed leaf, tomato, chips 9

Spaghetti & smooth seven vegetable sauce (pb) with Parmesan (v) | Little kids 7 | Big kids 12.5 | no added salt or sugar Spaghetti & beef Bolognaise sauce with Parmesan | Little kids 8.5 | Big kids 14

Battered haddock, chips, peas 9.5

Crispy chicken fillet goujons, chips, beans | Little kids 8.5 | Big kids 14

Sides

Chips 4/5.5

Chips 4/ 5.5

Truffle & Parmesan chips 5/6.5

Dirty fries 7.5

Pulled BBQ oyster mushrooms 4

House salad 4.5

Rocket, tomato & Parmesan salad 5

Tenderstem broccoli, chimichurri 5 Warm ciabatta & olive oil/butter 3 Garlic ciabatta 4

Mozzarella garlic ciabatta 5

Steamed greens 4.5