



WINTER MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

- Gordal olives (F,N,S) | 5
- Gilda bakery sourdough bread, cultured butter, olive oil & balsamic (D,G,S,V) | 6
- Whipped smoked cod's roe, prawn crackers (CR,D,E,F,G,M,P) | 7
- Roasted carrot & cumin hummus, black olive grissini (G,SS,VG) | 7
- Crisp ox cheek croquettes, wasabi crème fraiche, pickled carrot (C,D,E,G,M,S) | 7

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

STARTERS

- Chef's soup of the day, Gilda bread, cultured butter (V,VG) | 8.5
Vegan with no butter
- Crispy pork belly bites, burnt apple & chilli jam (S) | 10
- Bombay potato scotch egg, mango chutney, mint yoghurt (D,E,G,M,P,V) | 10
- Mangalitzza pork & pistachio terrine en croûte, black garlic aioli, radicchio (D,E,G,M,N,P) | 11
- Roasted aubergine bruschetta, vegan goat's cheese, cashew nut pesto (G,N,SY,VG) | 13
- Classic prawn cocktail, Marie Rose sauce, brown bread & butter (CR,D,E,G) | 13
- Rye bay scallops, roasted cauliflower purée, black pudding, pickled pear (D,G,MO,S) | 16
- Local beer battered fish & chunky chips, fresh peas, tartare & curry sauce (D,E,F,G,M,P) | 21
- Chef's fish pie, black bomber cheese, grilled king prawns (C,CR,D,E,F) | 22
- Roast loin of cod, artichoke purée, smoked cod's roe, salt cod croquette, curly kale (D,G,F,M,P,S) | 22

FROM THE SEA

FROM THE LAND

SIDES

Braised leek & pesto mac n cheese, poached egg, walnut & herb crumb (D,E,N,V) | 19

Double 4oz rump steak burger, bacon jam, Monterey Jack cheese, gherkin ketchup, skin on fries, house slaw (D,E,G,M,P) | 22
Add smoked streaky bacon £2

Vegan meatballs, potato gnocchi, baby spinach, cép mushroom cream (G,M,P,SY,VG) | 22

Roast breast of pheasant, leg bon bon, celeriac purée, savoy cabbage, duck fat potato (D,E,G) | 25
May contain shot

Braised featherblade of beef, colcannon, smoked bacon & wild mushroom sauce (C,D,S) | 27

Hay cooked shank of lamb, gratin potato, baby vegetables, Rosemary jus (C,D,S) | 33

FROM THE GRILL

Smoked pork belly chops | 22

Dry aged sirloin steak 250g (D) | 32

Dry aged fillet steak 200g (D) | 41

All steaks are aged for a minimum of 30 days in a himalayan salt chamber and are served with roquette, parmesan & vine tomato salad, skin on fries and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic butter (D)

Skin on fries (V,VG) | 4

Braised red cabbage (S,V) | 5

Pear, blue cheese & walnut salad (D,N,V) | 6

Maple roasted piccolo parsnips & chestnuts (VG) | 6

Crispy thyme potato rosti, grated parmesan (D) | 6

Truffle & Parmesan chunky chips (D) | 8

DESSERTS

Passion fruit éclair, dark chocolate sorbet (D,E,SY,V) | 10

Vanilla pannacotta, mulled wine poached pear, torched meringue (D,E,S) | 10

Apple crumble tart, coconut crème anglaise (D,E,G) | 10

Clementine mousse, whipped chocolate ganache, candied Brazil nuts, gin sorbet (N,S,SY,VG) | 11

Sticky toffee pudding, toffee sauce, honeycomb ice cream (D,E,N,S) | 11

Selection 3 cheeses, miller crackers, chutney, pickles & fruit (D,E,G,S,V) | 15

Classic affogato (D,E,V) | 7.5
Vegan ice cream available