



SPRING MENU

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

SMALL BITES

- Gordal piquanté olives (F,N,S) | 5
- Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,SY,V) | 6
- Beetroot hummus, beer crackers (G,N,S,SS,VG) | 6
- Chilli chicken wings, black sesame (SS) | 8
- Monkfish scampi, lovage tartare (D,E,F,G) | 8.5

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 (G,V,VG) Vegan with no butter | 8.5
- Miso glazed aubergine, spring onion, black sesame (SS,SY,VG) | 9
- Bombay potato scotch egg, mango chutney, mint yoghurt (D,E,G,M,P,V) | 10
- Crispy pork belly bites, burnt apple & chilli jam (s) | 10
- Hay smoked chalk stream trout, pear & bergamot purée, apple soured vegetables (D,F) | 10

- Braised ox cheek spring roll, fermented plum jam (G,S,SY) | 10
- Buffalo mozzarella, green olive gremolata flat bread, confit heritage tomato (D,G,N,S) | 11

FROM THE SEA

- Local beer battered fish & chunky chips, garden peas, tartare sauce (D,E,F,G,M,P) | 21
- Mussel, white crab, tiger prawn rigatoni, chilli tomato, roquette, Parmesan (CR,D,E,G,MO) | 24
- Market fish of the day | MP
Ask server for allergens and price

FROM THE LAND

- Leek, potato & stilton pithivier, peppercorn sauce, cavalo nero (D,E,G,V) | 19
- Vegan meatballs, rigatoni, baby spinach, cep mushroom cream sauce (G,SY,VG) | 22
- Double 4oz rump steak burger, bacon jam, Monterey Jack cheese, gherkin ketchup, skin on fries, house slaw (C,D,E,G,M,P) | 22
Add smoked streaky bacon £2
- Pork belly ramen, rice noodles, soy pickled egg, seaweed, pak choi, shitake mushrooms, smoked chilli oil (E,SS,SY) | 22
- Slow cooked chicken & smoked ham pie, buttered greens, roasted new potatoes, parsley sauce (D,E,G) | 24
- Grilled calves liver, colcannon, smoked bacon, roscoff onion rings, raspberry vinegar (D,G,S) | 28
- Roast rump of lamb, whipped peas, hash brown, goats curd, lamb jus (D,S) | 32

FROM THE GRILL

- Barnsley lamb chop (D) | 28
- Dry aged sirloin steak 250g (D) | 32
- Dry aged fillet steak 200g (D) | 41

All are aged for 30 days in a Himalayan salt chamber and are served with fries, grilled beef tomato, grilled flat mushroom & a choice of blue cheese (D,G), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

SIDES

- Skin on French fries (V,VG) | 4
- Smoked paprika & rosemary salt fries (V,VG) | 5
- Roasted courgettes, lemon oil & Parmesan (D) | 7
- Grilled hispi, balsamic chimmi churri (S,V,VG) | 7
- Tomato & mozzarella salad, aged balsamic vinegar (D,S,V) | 8
- Truffle & Parmesan chunky chips (D) | 8

DESSERTS

- Raspberry ripple pannacotta, caramelised white chocolate, raspberry sorbet (D) | 10
- Sticky toffee pudding (D,E,N,S) | 10.5
- Lemon & lime cheesecake, lime curd (D,G) | 11
- Rhubarb & apple crumble, coconut custard (VG) | 11
- Chocolate tart, toasted hazelnuts, blood orange sorbet (D,E,G,N,SY) | 12
- Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (D,E,G,S,V) | 15
- Biscoff affogato, caramel sauce, café curl (D,E,G,V) | 7.5

Vegan vanilla ice cream available

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.