



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 - CELEERY, 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
- Local grilled asparagus, hazelnut pesto, Parmesan (N,VG) | 10
- 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,V) | 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, toasted bun, 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