

|   | SNACKS |   |
|---|--------|---|
| 6 |        | 1 |

| Gordal piquanté olives (F,N,S)  Gilda sourdough, salted butter, balsamic rapeseed oil (D,G,S,V) | 3/6   | Buttermilk chicken thigh, siracha & lime glaze (D,G)  Scallop in blanket, burnt apple trout roe (D,F,MO) | 6  |  |  |  |
|---|-------|--|----|--|--|--|
| Potato rosti, blue cheese dip, pickled shallot (D,S,V) 6  |       |  |    |  |  |  |
| SMALL PLATES  |       |  |    |  |  |  |
| Doasted parsnip soup, but honey sourdou   | igh 9 | Heritage heetroot carnaccio, walnut nesto  | 11 |  |  |  |

| Roasted parsnip soup, hot honey, sourdough (G,V,VG) <b>Vegan without butter</b> | 9    | Heritage beetroot carpaccio, walnut pesto, pomegranate, poached pear (N,VG)        | 11 |
|---|------|--|----|
| Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,G,M)           | 11   | Hickory smoked salmon, yuzu mayonnaise, caper berries, buckwheat pancake (D.E.F.G) | 12 |
| Coronation chicken scotch egg, curried apricot mayonnaise (F,N,S)               | 12 A | Crispy sweet chilli beef, toasted sesame seeds (c.ss)                              | 14 |
|   |      |  |    |

## LARGE PLATES

| Turkey, ham & cranberry pie, mash, braised red cabbage, red wine jus (c,d,e,g,M,s) | 24 | Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)        | 25 |
|--|----|--|----|
| Beer battered fish & chunky chips, fresh peas, tartare sauce (D,E,F,G)             | 21 | Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes (D,E,V) | 21 |

Braised blade of beef 'bourguignon', potato gnocchi, winter truffle (G,E,S) 27



| 225g Dry aged sirloin steak (D), choice of sauce   |    |
|--|----|
| 225g Dry aged fillet steak (D), choice of sauce  |    |
| Rump steak burger, burger cheese sauce, gherkin ketchup, onion ring & skinny fries $(c,d,e,g)$<br>Add bacon £2 | 21 |



Skinny fries (v) - Mac 'n' cheese (d,e,g) - Seasonal veg (d,v) - Tossed mixed salad (M,s,v) - Skinny fries, rosemary salt, paprika mayo (e) - Honey roast parsnips (d,v) | All 5

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 your table. All prices include VAT.

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)