

- LUNCH & DINNER -

STARTERS

Today's Soup <i>Crusty Mini Loaf (v, gfo)</i>	£7	Chicken Liver & Brandy Parfait <i>Focaccia Toasts, Apple Chutney</i>	£9.5
Cheese Soufflé <i>Mornay Sauce (v)</i>	£9.5	Beef Sirloin & Stilton Croquettes <i>Truffle Mayonnaise, Baby Cress, Parmesan</i>	£9.5
Garlic Mushrooms <i>Baby Herbs, Chargrilled Sourdough, Herb Oil (v)</i>	£9	Classic Prawn Cocktail <i>Gem, Marie-rose, Lemon, Brown Bread</i>	£10
Salt & Pepper Calamari <i>Aioli, Seared Lemon, Dressed Rocket</i>	£9.5	Baked Camembert To Share <i>Garlic, Rosemary, Cornichons, Focaccia Toasts (v) (20 minutes)</i>	£14

MAINS

Shiraz Marinated Featherblade <i>Baby Onions, Mushrooms, Mash, Carrot & Thyme Puree (gf)</i>	£20	Sausages & Mash <i>Onion Gravy, Parsnip Crisps</i>	£17.5
Confit Duck Leg <i>Butternut & Sweet Potato Mash, Autumn Greens, Plum Gravy (gf)</i>	£21	'Beer Battered' Cod & Chips <i>Chunky Chips, Seared Lemon, Peas, Tartare Sauce (gf flour)</i>	£18.5
Slow Roast Pork Belly <i>Apple, Parsnip & Honey Puree, Sage & Onion Parmentier Potatoes, Pan Gravy (gf)</i>	£21	Supreme Of Garlic Chicken <i>Creamed Potato, Fine Beans, Mushroom Pan Gravy (gf)</i>	£20
Baked Porcini Mushroom Gnocchi <i>Tomato & Thyme, Parmesan, Focaccia (v)</i>	£18	Mushroom, Beetroot & Butternut Wellington <i>Mornay Sauce, Creamed Potato, Fine Beans (v)</i>	£18
Tom's Pie Of The Day <i>Mash, Kale, Gravy</i>	£19	Pan-roasted Sea Bass <i>Fondant Potato, Rainbow Chard, Tomato & Lemon Butter Sauce (gf)</i>	£22

SALADS

Chargrilled Vegetable & Halloumi Panzanella <i>Garden Peas, Rocket, Green Goddess Dressing, Smoked Almonds (v)</i>	£9 / £17.5
Halloumi <i>Clementine & Barley Autumn Salad (v)</i>	£9 / £17.5
Prawn <i>Cherry Tomato, Chorizo, Avocado & Rocket, Baby Herbs (gf)</i>	£9.5 / £18

FROM THE GRILL

8oz Sirloin Steak <i>Chunky chips, watercress (gf)</i>	£25
<i>Add Slow roasted tomato, button mushrooms</i>	£2.5 each or £4 both
Steak Burger	£18
Mushroom & Halloumi Burger	£18
<i>Burgers on a brioche style bun with gem, tomato, red onion, our own burger sauce & chunky chips</i>	
Gammon Steak <i>Free range eggs, chunky chips, watercress, piccalilli (gf)</i>	£18.5

SIDES

Mash, Truffle Oil Mash, Chunky Chips, Shoestring Fries, Dressed Salad, Rocket & Parmesan, Cauliflower Cheese, Roasted Carrots, Beer Battered Onion Rings, Autumn Greens £4.5 each

PUDDINGS

Banana & Honey Croissant Bread & Butter Pudding <i>Custard</i>	£8.5	Triple Chocolate Brownie <i>Vanilla Ice Cream, Chocolate Sauce (gf)</i>	£8.5
Sticky Toffee Pudding <i>Toffee Sauce, Salted Caramel Ice Cream</i>	£8.5	Black Forest Sundae	£9
Autumn Berry Pavlova (gf)	£8.5	Crème Brûlée <i>Orange Shortbread</i>	£8.5
Artisan Cheese Selection <i>Biscuits, Relish, Frozen Grapes, Celery</i>	£12	Dolcetti Gelato <i>Vanilla, Salt Caramel, Chocolate, Honeycombe Chocolate, Strawberry, Amaretti & Cherry</i>	per Scoop £3

Dishes may contain nut/nut derivatives. Fish dishes may contain bones. If you have any food allergies or food intolerances please ask a member of waiting staff about the ingredients in your meal before placing your order. Please note that a 10% discretionary gratuity is added to all tables



- WINES -**CHAMPAGNE**

	Glass	75cl
Comtesse de Genlis, France <i>Touch of minerality, creamy palate, light mousse</i>		£50.00
Joseph Perrier Brut, France <i>Soft scents of acacia, daffodil, and citrus peel tantalize the nose.</i>	£10.00	£55.00

SPARKLING

	20cl	75cl
Chio Prosecco Brut, Italia, Italy <i>Light and delicate with citrus notes. Refreshing and crisp this wine is dry, soft and creamy</i>	£9.00	£29.00

WHITE

	175ml	250ml	75cl
Sauvignon Blanc, Oyster Catcher, Chile <i>Crisp, good depth of flavour, gooseberry rich</i>	£7.75	£9.75	£26.50
Pinot Grigio, Vivoli, Italy <i>Crisp, refreshing, delicate aromas</i>	£7.50	£9.00	£25.50
Sauvignon Blanc, Rongopai, New Zealand <i>Refreshing apple and melon</i>	£10.00	£11.50	£32.00
Chardonnay Reserva, Petirrojo, Chile <i>A fruity wine, white roses, passion fruit</i>	£8.00	£10.00	£26.50
Viognier, Barton and Guestier, France <i>Harmonious, round palate, fruity and floral finish</i>	£7.60	£9.50	£26.00
Chenin Blanc, Blockhead, South Africa <i>A fresh, dry white wine with a delicate lemon colour, intense floral, guava and citrus aromas</i>	£7.60	£9.50	£26.00
Chablis, Ropiteau, France <i>Elegant dry wine, fruit flavours, well balanced, rich</i>			£38.00

RED

	175ml	250ml	75cl
Tempranillo, Solar Viejo, Rioja Crianza, Spain <i>Vibrant aromas of cherries, plums and sloes</i>	£7.75	£9.75	£26.50
Merlot, Oyster Catcher, Chile <i>Rich with spicy berry tones</i>	£7.75	£9.75	£26.50
Shiraz, Sotherton, United States <i>Juicy Plums & blackberries</i>	£7.25	£9.50	£25.50
Malbec, Finca Flichman, Argentina <i>Plum, cherry, slight touch of oak</i>	£7.75	£9.75	£26.50
Greyrock Pinot Noir, New Zealand <i>Red berry and cherry flavours with a soft silky finish</i>	£9.25	£11.00	£32.00
Montepulciano D'Abruzzo, Il Caggio, Italy <i>Full bodied, juicy, black and red fruit flavours, complemented with a twist of spice</i>	£7.75	£9.50	£26.50
Malbec Dedicado, Finca Flichman, Argentina <i>Aromas of ripe red fruits, plums and red currants, oak influences</i>			£43.00

ROSE

	175ml	250ml	75cl
Pinot Grigio, Principato, Italy <i>Peachy, floral characters, off-dry finish</i>	£7.50	£9.00	£25.50
White Zinfandel, Canyon Road, USA <i>Aromas of watermelon, peach and fresh cherries</i>	£7.50	£9.00	£25.50
Cotes de Provence, Chateau des Ferrages Roumery, France <i>Fresh and fruity aromatic character with aromas of strawberry, grapefruit, citrus and peach</i>	£10.25	£13.25	£38.50

All wines also available in 125ml upon request

