**Starters**

Soup of the Day (v, ngci\*, df\*) £7.50

Duck Leg & Hoisin Scotch Egg £9.00
Tempura Soft Shell Crab, Sriracha Aioli (df) £11.00
Whipped Goats Cheese, Candied Walnuts, Beetroot Two Ways, Basil Oil (v, ngci\*) £8.00

Antipasto of Cured Meats, Hummus, Olives, Pickles, Sea Salt & Thyme Crackers,

 Sun Blushed Tomatoes, Sea Salt & Herb Focaccia, Breadsticks (df\*, ngci\*) for one £8.50 or to share £15.00

**Mains**

10oz Ribeye Steak, Peppercorn Sauce, Chips, Green Beans (ngci\*, df\*) £30.00

Roasted Lamb Rump, Anchovy & Caper Dressing, Kale, Roasted New Potatoes (ngci, df) £22.00
Satay Monkfish, Fragrant Rice, Stir Fried Vegetables (ngci, df) £21.00

Pan Roasted Market Fish, Galette Potato, Warm Tartare Sauce, Pea Medley (ngci) £20.00
Mediterranean Vegetable Tart, Red Pepper & Chilli Sauce, New Potatoes (v) £17.00
Slow Confit Pork Belly, Celeriac Puree, Crispy Black Pudding, Dauphinoise Potatoes, Greens (ngci\*) £19.00

Spiced Chickpea & Courgette Fritters, Crushed Potatoes, Katsu Curry Sauce (ngci, df, Vegan) £17.00

**Desserts**

Dark Chocolate Fondant, Salted Caramel Sauce, Honeycomb Ice Cream (v) £9.00

Homemade Cheesecake (v) £8.50

Vanilla Crème Brûlée, Homemade Shortbread (ngci\*, v) £8.50

Lemon Meringue Tart £8.50

Cheese Selection, Homemade Chutney & Crackers (v, ngci\*) £11.00

Please inform us of any allergies prior to ordering.

Allergens are present in the kitchen. Our chef will take precautions where necessary.