



Dairy free A la carte Menu

Aperitifs

Passionfruit Martini: vanilla vodka, Passoa, passionfruit, lime, egg white 9.95

Aperol Spritz: Aperol, prosecco, soda, orange 9.95

Kitchen Nibbles

Homemade focaccia, olive oil, balsamic **v** 4.95

Marinated olives **v** 4.95

Wood roasted red pepper hummus, flat bread **v** 4.50

Starters

Cauliflower soup, truffle and chives, homemade focaccia **v** 6.50

Vegan feta, pea, courgette, asparagus, pea leaf, mint **v** 7.50

Home cured duck, edamame bean, pak choi with sesame, soy, honey and candied chillies 8.95

Crispy prawn arribbiata, lemon fennel with garlic focaccia 9.95



Mains

Poached and grilled Churchill farm chicken breast, boulangère potatoes, asparagus, wild mushroom, marsala wine sauce 21.50

Roasted beef rump, horseradish potato, celeriac remoulade, blueberry, kale 24.95

Roast Romanesco broccoli, oyster mushroom, potato gnocchi, basil pesto, pine nut, balsamic salad ▼ 14.50

Market fish, violet potatoes, charred gem, samphire, white wine tomato cream

(Please see specials board for today's option and price)

Pan fried steak, portobello mushroom, grilled tomato, proper chips

(6oz Rump 23.95 8oz Ribeye 29.50)

(Add red wine sauce 1.95)

Charred aubergine, portobello mushroom, slow grilled tomato, proper chips ▼ 14.50

(Vegetarian jus 1.95)

Pub Classics

Battered haddock, proper chips, mushy peas, tartare sauce, lemon 15.50

Maple barbeque glazed 6oz beef pattie burger, salad, brioche style bun, pickleslaw, skin on fries 13.95

Mushroom, sweet potato and cashew burger, salad, brioche style bun, pickleslaw, skin on fries ▼ 13.50

8oz gammon steak, fried hens egg, pickleslaw, proper chips 13.50

On the Side 3.95 each

Toasted garlic focaccia ▼

Seasonal greens ▼

Vegan feta, balsamic salad ▼

Proper chips ▼

Crisp fried onion and thyme fritters ▼

Pickleslaw ▼

If you have dietary requirements please let us know so we can prepare something special. All our menus are freshly prepared to order so there may be a slight wait.