

Sunday Roast

- Sunday roast – Topside of beef or Pork loin**, seasonal vegetables, cauliflower cheese, roast potatoes, Yorkshire pudding, jus *(GF option available)* * £15.50
- Spiced chickpea and artichoke parcel**, seasonal vegetables, cauliflower cheese, roast potatoes, Yorkshire pudding, vegetarian gravy * £13.50

Starters

- Soup of the day**, fresh bread £6.50 *(GF option available)*
- Fludyers houmous**, roasted beetroot, coriander falafel, toasted sourdough £7.00 *(GF option available) (Ve)*
- Pan roasted whole tandoori mackerel**, tomato concasse, roasted shallots, coriander cress £8.50 *(GF)*
- Salted bresaola**, poached pears, pickled shiitake mushrooms, parmesan, rocket £7.50 *(GF)*
- Beetroot & gin cured salmon**, beetroot, fennel & watercress salad, lemon and dill aioli, toasted rye £8.25 *(GF option available)*
- Smoked ham hock & apricot terrine**, sweet pickled celeriac & apple, piccalilli, toasted sourdough £7.00 *(GF option available)*
- Butternut squash & puy lentil daal**, coconut naan bread, chutney £7.00 *(Ve)(GF)*

Mains

- 8oz fillet of beef**, dauphinoise potato, tender stem broccoli, balsamic cherry vine tomatoes, red wine jus £32.00 *(GF)*
- Pork belly roulade**, black pudding, cavolo nero, celeriac, mustard caviar, thyme rosti, baked apple puree, jus £18.50
- Pan roasted monkfish**, patatas bravas, chorizo, sea herbs, leek ash, samphire £23.00 *(GF)*
- Spinach & bacon stuffed chicken medallions**, cavolo nero, sauteed new potatoes, white wine sauce, bacon & parmesan £17.50 *(GF)*
- Pan roasted salmon fillet**, fingerling potatoes, tender stem broccoli, charred lemon, salsa verde £17.50 *(GF)*
- Roasted garlic gnocchi**, roasted artichokes, wild mushrooms, toasted pumpkin seeds, goats curd £18.00 *(GF)*
- Sweet potato & shallot tart tatin**, roasted broccoli, maple & chilli marinated tofu, pomegranate molasses £16.00

Sides

- Sriracha skinny fries *(GF)* £3.75
- Hand cut chips *(GF)* £3.75
- Sweet potato fries *(GF)* £4.75
- Garden salad *(GF)* £3.75
- Green beans, bacon & shallots *(GF)* £3.75
- Seasonal vegetables *(GF)* £3.75
- Fingerling potatoes *(GF)* £3.75

Desserts

- £6.50
- Mocha infused bread & butter pudding**, vanilla ice cream, chocolate sauce
- Roasted apple & blackberry crumble**, vanilla custard *(GF option available)*
- Rhubarb baked cheesecake**, ginger crumb, rhubarb compote *(GF)*
- Vegan & gluten free chocolate cake**, dairy free vanilla ice cream *(GF)*
- Salted caramel brownie sundae** *(GF)*
- Cheese selection**, mixed crackers, celery, grapes, fig relish £8.50 *(GF option available)*

Ice cream & sorbet £2.00 *per scoop*

- vanilla, chocolate, strawberry, mint chocolate chip, salted caramel, cappuccino, rum & raisin, dairy free
- lemon sorbet, mango sorbet

Menu ingredients are subject to change without notice due to seasonality and availability

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the bar & restaurant