

Appetisers

Mixed marinated olives £3.50

Mixed breads and oil £4.00

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