



Winter Menu

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

Small Bites

Glida bread board, whipped brown butter, rapeseed oil (D,G,S,V)	4
Nocellara olives	4
Roasted pumpkin hummus, harrisa chickpeas, pitta bread (G,S,SS,VG)	5
Whipped smoked cods' roe, seaweed crackers (F,M,S)	6
Crispy pork belly bites, sticky lime leaf & chilli sauce (S,SS)	8
Coal-grilled vegetable platter, olives, hummus, salad, toasted sourdough (G,S,SS,VG)	13
Baked Camembert, rosemary & garlic, truffled honey, toasted ciabatta (D,G,S)	18

Starters

Chef's soup of the day (VG) Vegan without butter	8
Potted smoked haddock, poached hen's egg, hollandaise glaze, toasted sourdough (D,E,F,G,S)	9
Black pudding scotch egg, curried mayo, crispy shallots (E,G,M)	10.5
Pressed chicken terrine, crispy chicken skin, anchovy, Parmesan emulsion (D,E,F,G,S)	10
Whipped vegan feta, pickled wild mushrooms, dried tomatoes, truffle crumb (G,S,VG)	10.5
Chilli beef, sweet chilli & coriander sauce, asian vegetables & toasted sesame seeds (S,SS)	12
Chargrilled prawns, smoked chilli aioli, burnt lemon (CR,E,M,S)	12.5
Pear, cured ham & mozzarella salad, walnut & basil pesto (D,N,S)	12.5
Battered local fish, chunky chips, pea purée & tartare sauce (D,E,F,G)	19
King's Arms fish pie, creamy mash potato, Barber's cheddar, grilled tiger prawns (CR,D,E,F,G)	21
Crab & prawn tagliatelle, basil & tomato sauce, chilli, rocket, shaved Parmesan (CR,G,E,D,S)	22

From the Sea

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.

From the Land

Satay baked cauliflower, peanut & lime dressing, crispy rice noodles (G,P,SS,SY,VG) | 17

Creamy sweet potato & spinach pie, roasted Ratte potatoes, kale & gravy (D,E,G,S,V) | 17

Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey jack, brioche bun, skin on fries, coleslaw (D,E,G,M,S) | 19

Chef's pie, kale, buttered mash potato & gravy (D,E,G,S) | 22

Coal roasted fillet of pork, burnt apple purée, roasted Jerusalem artichokes, savoy cabbage & creamy wholegrain mustard jus (D,S) | 24

Grilled free range chicken breast, whipped cauliflower cheese, chorizo croquette, wild mushrooms & red wine jus (D,E,G,S) | 25

From the Fire

Dry aged sirloin steak 225g (D) | 31.5

Dry aged ribeye steak 300g (D) | 33.5

Dry aged fillet steak 225g (D) | 39

All of the above are served with skin on fries, roasted plum tomato, grilled flat mushroom and a choice of sauce: peppercorn (D,S), chimmi churri, blue cheese (D,G), garlic & rosemary butter (D), red wine jus (C,S) or bone marrow butter (D).

Sides

Skin on fries (V) | 4

Roasted parsnips, honey glaze (V,VG) | 5

Seasonal greens, garlic & rosemary butter (V,D) | 5.5

Sautéed tenderstem broccoli, hazelnuts & chilli (D,N,V) | 5.5

Fresh truffle & Parmesan chips (D) | 7

Desserts

Spiced apple & raisin crumble, cardamom & coconut custard (G,VG) | 9

Set trinity cream, mixed berry compote, chocolate shards (D,E,SY,V) | 10

Glazed almond & pear tart, vanilla ice cream (D,E,G,N,V) | 11

White chocolate & passionfruit cheesecake, mango sorbert (D,G,SY,V) | 11

Chocolate torte, hazelnut praline, buttermilk, raspberry sorbet (D,N,SY,V) | 12.5

Selection of 2 or 4 English cheeses, charcoal crackers, tomato & red onion chutney (D,G,S) | 9/17

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)