



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

Small Par

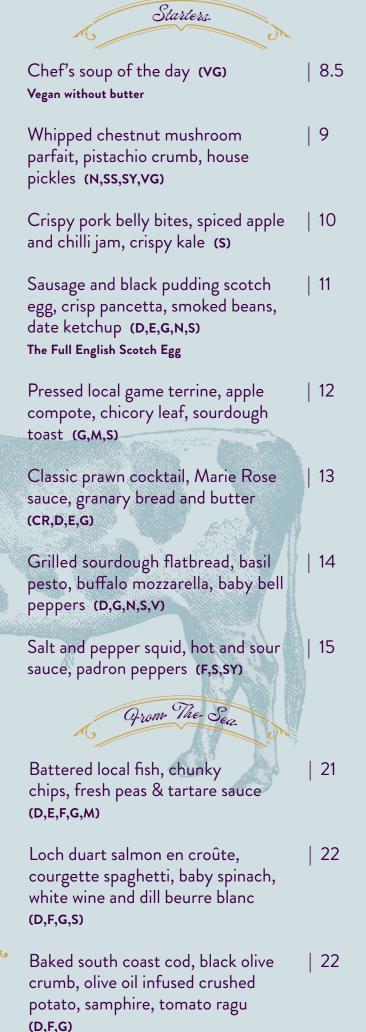
Mun voices.	
Gordal piquante olives (F,N,S)	5
Glida bread board, whipped brown butter, rapeseed oil, balsamic vinegar (D,G,S,V)	6

Smoked harissa and chickpea hummus, sourdough baguette (G,S,VG)

Satay chicken skewer, satay sauce (G,P,SS,SY)

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)



Grow The Land		Grow The Grill	
Red lentil Dhal, toasted almond, sweet potato and onion bhaji, grilled paneer, bhatura bread (G,M,N,P,V) Vegan without paneer	19	Dry cured gammon steak, crispy burford brown egg, pineapple ketchup, chunky chips (E,G,S)	21
Butter chicken curry, steamed basmati rice, sweet potato and onion bhaji, poppadom (D,E,G,S)	20	Aged 8oz rump steak burger, tomato & bacon jam, gherkin ketchup, Monterey Jack, potato bun, skin on fries, coleslaw (C,D,E,G,M,P) Add smoked streaky bacon £2	22
Charred pork loin, spiced pineapple, sweet and sour noodles, tempura tenderstem, soy and honey reduction (G,SS,SY)	24	Dry aged ribeye steak 250g, peppercorn sauce, skin on fries, grilled tomato & grilled mushroom	35
Chef's pie, seasonal vegetables, buttered mash potato, jug of gravy (C,D,E,G,S)	24		
Chargrilled calves liver, smoked	24	Desserts.	
bacon & leek mash, roscoff onion rings, peppercorn jus (D,S)		Treacle tart, vanilla ice cream (D,E,G)	9
Roast Gressingham duck breast, black pudding & apple tart, braised	28	Baked apple and ginger crumble, coconut and vanilla custard (G,VG)	10
red cabbage, honey & star anise jus (G,S)		Lemon and lime cheesecake, blood orange sorbet (D,G)	11
Sides		Dulche de leche fondant, caramelized banana, peanut, Chantilly cream	11
Skin on fries (V)	4	(D,E,G,P)	
Honey and coriander glazed carrots (VG)	5	Chocolate gateaux, dark chocolate and cherry ganache, orange cream, caramelized white chocolate	11
Braised red cabbage (s,VG)	6	(D,E,G,SY)	
Pear, blue cheese and walnut salad (D,N,V)	6	Selection 3 cheeses, miller crackers, chutney, pickles & fruit (c,p,g,N,M)	15
Sautéed tenderstem broccoli, garlic & chilli butter (D,V)	6	Classic Affogato (D,V) Vegan vanilla ice cream available	7.5
Chorizo new potatoes (G,S)	7.5		
		1	