

Bread and whipped butter for the table
Marinated olives (v) £3.50

———— *to start* ————

Rosary goats cheese, salt baked beetroot, green beans, watercress (v) £7.50

Confit duck croquette, plum & pickled fennel £8

Smoked haddock rilette, watercress, toasted sourdough £7.50

Jerusalem artichoke soup, artichoke crisps, truffle oil (v) £7

Wood pigeon, pearl barley, wild mushroom £8

———— *to follow* ————

Roast rump of beef (pink), yorkshire, roast potatoes, seasonal vegetables,
gravy, homemade horseradish £14.50

Slow roast belly of pork, crackling, roast potatoes, seasonal vegetables,
gravy, homemade burnt apple butter £14.50

1/4 roast chicken, sausagemeat stuffing, roast potatoes,
seasonal vegetables, gravy £14.50

Fish of the day

Mushroom suet pudding, roast potatoes, seasonal vegetables,
mushroom broth (v) £14.50

please notify us of any allergies

— *to finish* —

Chocolate brownie, hazelnut ice cream (v) £7.50

Vanilla & buttermilk panna cotta, berry compote £7

Lemon cheesecake, lemon curd, meringue, mango sorbet £7.50

Sticky toffee pudding, salted caramel sauce, vanilla ice cream (v) £7.50

Treacle tart, yogurt sorbet (v) £8

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