



SMALL PLATES

Crispy Fried Chicken (gf) 9.00 hot chilli honey, lemon mayo	<u> </u>	Potted Hot-smoked Trout (gfa)8.7
Whipped Vegan Feta (ve) (gfa)	Chicken Liver Parfait (gfa) 9.50 watercress, red onion chutney, focaccia	toasted sourdough
Crispy Squid (gf)	Roasted Parsnip, Apple & Thyme Soup (v) (vea) (gfa) 7.7 parsnip crisps, chive oil, sourdough, whipped butter	Crispy Pork Belly Bites (gf) 9.00 BBQ Gochujang, toasted sesame, lime
Pear & Cropwell Bishop Stilton Salad (v) (gf)	paronip crops, cinve on, sourdough, mirpped batter	Hummus (ve)
	SHARER	
hot	Baked Camembert (v) 19.00 chilli honey, rosemary, onion marmalade, black pepper & sour	dough
Served from Monday	LUNCH to Saturday from 12pm until 5pm. All our sandwiches are s	erved with skin-on fries
Fish Finger Sandwich 13.75 beer-battered haddock, lettuce, tartare sauce, farmhouse bread	Philly Steak Wrap 14.2 grilled steak, roasted peppers & onions, American cheese, pickles, aïoli	5 Rigatoni (ve) 13.7 vegan 'Nduja, tomato ragu, black olives, rosemary, roast garlic, crispy capers
Grilled Halloumi & Honey Focaccia (v)	Honey & Mustard Roast Ham (gf) 14.00 fried duck egg, triple-cooked chips, watercress	
	MAINS	
Beer-battered Fish & Triple-cooked Chips (gf)18.50	Confit Duck Leg 20.2	Traditional English Pork Sausages
North Sea haddock, pea purée, tartare sauce	beans, pancetta & sausage cassoulet,	mashed potato, onion gravy, seasonal greens
Hand-raised Beef & Ale Pie 18.75	cavolo nero, Madeira jus	Fish Pie 18.00
seasonal greens, thyme-roasted carrot, mashed potato, gravy	Pan-fried Fillet Of Bream (gf)24.0	smoked fish, prawns & salmon, dill & peas,
Wild Mushroom Risotto (ve) (gf)	crushed skin-on baby potatoes, tenderstem broccoli,	mashed potato, poached egg, tenderstem broccoli
porcini, Portobello mushroom, vegan "Parmesan",	salsa verde, red wine reduction	Pear & Cropwell Bishop Stilton Salad (v) (gf)14.2
sage crisps, watercress		pecans, oak leaf, honey & lemon dressing
	GRILLS	
Chuck & Rib Burger 17.95	Crispy Chicken Burger 17.2	
brioche bun, smoked streaky bacon, Monterey Jack,	brioche bun, tarragon mayo, iceberg lettuce, skin-on fries	triple-cooked chips, watercress
pickle, burger sauce, skin-on fries	Smoked Mushroom Burger (ve) 16.2	5
	vegan 'Nduja mayo, smoked Applewood cheese,	
	tomato, iceberg lettuce, skin-on fries	
Hand selected cattle from	n British native breeds, Short Horn & Aberdeen Angus, plus more	provenance when available
Our meat gives great flavour and tenderness. Aged	for at least 28 days in our on-site dry-ager. We sell by the 100g we ur team and chefs will only be too happy to chat this through with	ight please see our black board for today market price, you.
Please note that because we cook each steak to are	ler, the wait time may be longer than usual as we believe it's w	ell worth the wait for the highest quality and flavour.
Flease note that because we cook each steak to oft	,	

SIDES

Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf) 5.25	Pigs in Blankets 5.75
Truffle Parmesan French Fries (gf)	Mashed Potato (gf) (v) 4.75	honey & mustard glaze
Skin-on Fries (gf) (ve) 4.75		Buttered Savoy Cabbage (gf) (v) (vea)



SAUCES & BUTTERS

Peppercorn Sauce (gf) 3.00







We'd love to hear from you! Scan the QR code to leave us a review.