



# ALL DAY

## NIBBLES

Garlic & Herb Marinated Olives (pb) 4.5

Artisan Sourdough; *whipped butter, olive oil & balsamic* (v)(pbo) 6

Truffle Popcorn; *with Italian hard cheese* (v) 4.5

## STARTERS

Soup of the Day (v)(pbo) 7

Harissa-Spiced Lamb Croquette; *rose harissa mayonnaise* 8

Ham Hock Terrine; *honey mustard, toasted sourdough, herb salad* 10

Salmon & Dill Fishcake; *samphire, tartare hollandaise* 9.5

Pistachio-crusting Burrata; *smoked peperonata* 14

Creamy Pumpkin Gnocchi; *sage & spinach* (pb) 9/17

## MAINS

Sirloin Steak; *chunky chips, confit tomato, crispy shallot & watercress salad* 32

Roast Pork Belly; *savoy cabbage fricassée, potato purée, pork gravy* 24

Chicken Supreme; *fine beans, pancetta, button mushrooms, fondant potato, rich red wine sauce* 20

Miso-glazed Salmon; *coconut rice, asian greens* 24

Wild Mushroom Risotto; *Italian hard cheese* 15

Mixed Root Vegetable Wellington; *mashed potato, broccolini, gravy* (pb) 15

## SIDES

Roasted New Potatoes; *garlic, rosemary, Italian hard cheese* 6.5

Fine Green Beans; *chilli, garlic, soy sauce* 8

Crispy Bacon & Blue Cheese Salad 6.5

Truffle Mac & Cheese; *herb crust* 7

*We're proud of championing British produce and of creating delicious dishes sustainably - please ask for more information.*



**Food allergies?** Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.