## **Small Plates**

Marinated Nocellara olives   gf  vg	£4	
Chargrilled sourdough, olive oil, aged balsamic   vg	£5	
Carrot Houmous, dukka, flatbread   n   vg	£6	
Chicken liver parfait, smoked salt, spiced tomato chutney, sourdough	£9	
Burrata, orange, fennel, sunflower seed   gf  v	£9	
Cape Malay pickled fish, hot cross bun, curried kraut	£9	
Mains		
Topside of beef, roast potatoes, horseradish, beef jus	£20	
Slow roasted pork shoulder, roast potatoes, apple sauce, gravy	£17	
Westcountry pressed lamb shoulder, roast potatoes, mint sauce, gravy	£19	
Mushroom nut roast, roast potatoes, and gravy   v   n   gf	£15	
All served with sauteed greens, roast carrot, red cabbage, cauliflower and broccoli gratin, Yorkshire pudding		
Vegan and gluten free options available		
Cumin roast cauliflower, cannellini purée, cauliflower salad, pomegranate dressing, zaatar   gf   vg	£16	

## Sides

Truffle and parmesan chips | gf | £6 Chips | vg | gf | £4.50 Sautéed greens | vg | gf | £4.50 Roast potatoes | gf | £4.50

Cider battered fish, chips, mushy peas, tartare, curried kraut | gf |

## **Desserts**

Double chocolate brownie, cherry ice-cream   gf   v	£8
Burnt honey panna cotta, peanut crumb   n   v	£9
Malva pudding, custard   v	£8
Eccles Cake, Wensleydale cheese   v	£7
Local cheese board, membrillo, crackers   v	£10
Scoop of ice cream or sorbet   v   vg   gf	£1.50

We support global reforestation by donating monthly to non-profit organisation One Tree Planted



Our menu is cooked to order, please bear with us during busy times Please advise a team member of any allergies prior to ordering vg- vegan, v-vegetarian, gf-free from gluten, n-contains nuts

£18