

## **Light Bites**

Sausage roll, spiced apple & courgette chutney £7 Pork crackling, apple sauce  $\mid$  gf  $\mid$  £6 Bread board, marinated olives, olive oil, balsamic, salted butter  $\mid$  v  $\mid$  £9 Scotch egg, piccalilli £6

## **Starters**

Whipped goats cheese, tomato & olive bruschetta   v	£8
Beetroot arancini, beetroot purée, pickled beetroot, cashew yoghurt, dukhah   gf   n	£8
Mackerel pate on toast, horseradish crème fraiche, pickled radish	£9
Fried brie, tomato & chilli chutney   v	£8
Soup of the day, crusty roll, salted butter   vgo	£8
Mussels, cider & cream sauce, focaccia	£15

## **Mains**

Roasted baby gem squash, spiced vegetable cous cous, tomato & basil sauce, parmesan crisp   vgo	£16
Beef burger, tomato, lettuce, pickles, caramelised onion relish, jalapeño coleslaw, skin on fries	£18
Choice of cheddar or blue cheese for £1.50	Ī
Cider battered fish of the day, chips, mushy peas, tartare sauce, lemon wedge   gf	£19
Roasted squash and courgette curry, soft boiled egg, coconut sambal, coconut rice, naan   v   gfo	£17
Pan fried chicken breast, potato and courgette dauphinoise, pan fried greens, chicken demi-glace   gf	£20
Seared fish of the day, pan fried greens, beetroot, rocket & celery salad, radish, tomato & olive salsa   gf	£21
Mussels, cider & cream sauce, fries, focaccia	£19
21-day aged 6oz sirloin steak, onion rings, vine tomatoes, peppercorn sauce, chips, dressed salad   gf	£28

## Sides

Skin on fries | vg | gf | £4.5 Truffle parmesan fries | gf | £6.5 Chips | vg | gf | £4.5 Pan fried greens | v | gf | £4 Dressed salad | vg | gf | £4.5 Jalapeño coleslaw | v | gf | £3

Food for thought - much of our fresh produce is sourced from our local farm that grows without the use of pesticides or chemicals. Please ask if you'd like to know more.

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.