



À la carte menu

Served Tuesday – Saturday 12pm- 3 / 6 - 9pm

Light bites

Rustic bread, infused butter, oil, and balsamic v £5

Marinated olives vg/gf £4

Starters

Crab and lime mayo on toasted sourdough, garden radish, charred lime £9

Wild mushrooms on toasted rustic walnut bread, sunflower seed butter, walnuts & shaves cured egg,
v, £7

Baked camembert topped with honey, sourdough bread, infused butter, caramelised onion and salad
£11

Mains

Whole roasted seabream, roasted new potatoes, garlic and dill sauce, gf, £18

Moules- frites, served in a white wine, cream, parsley & garlic sauce, with focaccia £16

Roasted cider belly pork, black pudding, wholegrain mustard mash, apple gravy £18

Confit duck leg, vegetables, roasted potatoes, kale, gravy, gf, £18

Caesar salad, anchovies, croutons, house Caesar dressing, £12

Add grilled chicken breast £4

Fish & Chip Fridays

Cider battered or grilled fish, triple cooked chips, tartare sauce, mushy peas, mixed salad plus a drink*
for £ 17

*Pint of house ale / cider / lager / soft drink or a 175ml glass of house wine
Available 12-9pm