



SMALL PLATES

Crispy Fried Chicken (gf) 9.0 hot chilli honey, lemon mayo	Cnicken Liver Pariait (gfa)	9.50	Pear & Cropwell Bishop Stilton Salad (v) (gf) 10.0 pecans, oak leaf, honey & lemon dressing	10.00
	Thyme Soup (v) (vea) (gfa)		Crispy Pork Belly Bites (gf) 9.0	0.04
Crispy Squid (gf)				9.00
				0.7
Halloumi Fries (v) (gf)9.7 cornflake crumb, chipotle mayo, pomegranate, coriander				8.73
commune cramo, emporte mayo, pomegranate, continuer			toasted sourdough	
	SHARERS			
Bread & Olive Board (ve)		Camembert (v)		19.00
artisanal sourdough, focaccia, rustic pitta bread, pitted Gree			ion marmalade, black pepper & sourdough	
sun-blushed tomato, olive oil & balsamic dip				
	LUNCH			
Served from Mono	lay to Saturday from 12pm until 5pm • All ou	r sandwiches are se	erved with skin-on fries	
Fish Finger Sandwich 13.7	Grilled Halloumi & Honey Focaccia (v)			13.75
$beer-battered\ haddock, lettuce, tartare\ sauce, farmhouse\ bread$	beef tomato, baby spinach, lemon mayo		vegan 'Nduja, tomato ragu, black olives, rosemary,	
Grilled Chicken Sandwich 13.7	d tomato, tarragon mayo, watercress, fried duck egg, triple-cooked chips, watercress		roast garlic, crispy capers	
sun-blushed tomato, tarragon mayo, watercress, farmhouse bread				
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	MAINS			
Beer-battered Fish & Triple-cooked Chips (gf) .18.5	Confit Duck Leg beans, pancetta & sausage cassoulet, cavolo nero, Madeira jus		Maple-glazed Pork Belly (gf) 15 crispy skin, pickled green slaw, whole-grain mustard mayo triple-cooked chips Thai Red Curry (ye) (gf) 14.	
North Sea haddock, pea purée, tartare sauce				ιyo,
Traditional English Pork Sausages 13.2				14.00
mashed potato, onion gravy, seasonal greens	Pan-fried Fillet Of Bream (gf)		tofu, butternut squash, chilli, coriander, coconut, basmat	
Pear & Cropwell Bishop Stilton Salad (v) (gf)14.2 pecans, oak leaf, honey & lemon dressing	crushed skin-on baby potatoes, tenderstem broccoli, salsa verde, red wine reduction		rice, lentils, grilled broccoli	
pecans, oak rear, noney & remon dressing	salsa verde, fed wille reduction		J	
	ana			
	GRILLS		<u> </u>	
Chuck & Rib Burger 17.9 brioche bun, smoked streaky bacon, Monterey Jack,	5 Crispy Chicken Burger brioche bun, tarragon mayo, iceberg lettuce, sk		Smoked Mushroom Burger (ve)vegan 'Nduja mayo, smoked Applewood cheese,	16.25
pickle, burger sauce, skin-on fries	brioche buil, tarragon mayo, iceberg fettuce, sk	iii-oii iiies	tomato, iceberg lettuce, skin-on fries	
	STEAKS			
all served with slow-roast	ed tomato, roasted mushroom, watercress and a	choice of fries, triple-	cooked chips or buttered mash	
8oz Rump Steak (gf) 19.5	8oz Sirloin Steak (gf)	29.50	8oz Fillet Steak (gf)	37.50
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	SAUCES			
Peppercorn Sauce (gf)	O Roasted Garlic & Shallot Butter (gf)	(v)1.50	Bearnaise Sauce (gf) (v)	4.00
Triple cooked Ching and a second Ching are a second	SIDES Rear bettered Opion Pings (c)		Digg in Plankets	
Triple-cooked Chips (gf) (ve)			Pigs in Blankets honey & mustard glaze	5.75
Truffle Parmesan French Fries (gf)	5 Mashed Potato (gf) (v)	4.75		E E (
Skin-on Fries (gf) (ve) 4.7	5		Buttered Savoy Cabbage (gf) (v) (vea)	5.5(









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