

SNACKS

- Specially marinated Spanish olives £4.95 GF
- Freshly baked sourdough, Estate Farm dairy butter £4.95 *G
- Fire roasted smoked Belazu almonds £4.95 GF

SMALL PLATES

- Roasted red pepper, vine tomato arancini, wild garlic mayo £9
- Seared king scallops, pea puree, crispy prosciutto, wild garlic pesto, beer battered wild garlic £14 GF
- Duck Liver Pate, toasted ciabatta, apple cider relish, house pickles, watercress £11 *G
- Doreen's black pudding, rhubarb chutney, crispy fried onions, wholegrain mustard dressing, watercress £9.5
- Cumberland scotch egg, bacon jam, apple puree, watercress £8.95
- Spring salad of wye valley asparagus, feta cheese, mint, english radishes, sourdough croutons £8 V G*
- Salmon gravadlax, pickled beets & cucumber, rye bread, creme fraiche and dill £10 G*
- Creamed goats cheese, roasted marinated artichokes, sourdough croutons, rocket & olive oil £9 V G*

LARGE PLATES

- Roast breast of spring chicken, potato truffle and parmesan puree, caramelised baby gem lettuce, crispy pancetta, garden pea veloute, buttered wye valley asparagus £25 GF
- Baked fillet of north sea cod, heritage tomato, pink grapple potato & spinach broth, king prawns roasted in herb butter, wild garlic aioli £25 GF
- Beer-battered North Sea haddock, hand cut chips, crushed peas, tartar sauce £16.5
- Wild Garlic and mozzarella souffle, heritage tomato, red onion, rocket salad £17.5 V

STEAKS

All of our steaks are Aberdeen Angus and are dry aged on the bone for a minimum of 28-35 days

Steaks are served with a side salad, choice of one side & one sauce

8oz Rump £22 10oz Ribeye £30 8oz Fillet £32

Chateaubriand (sharing steak for two; two sides, two sauces) £74

SAUCES £3 (inc with steak): peppercorn | bearnaise | tomato, chilli, garlic butter.

SIDES £4.95 Skin on fries with truffle oil and parmesan | hand-cut chips | Korean glazed greens, peanuts GF
| Tenderstem broccoli, hollandaise, garlic and parmesan breadcrumb *G

AFTERS

- Strawberry cheesecake,, chantilly cream, strawberry compote £8.5
- Forest fruit sundae, vanilla ice cream, honeycomb £8.5 GF *VG
- White chocolate sponge sundae, raspberry compote vanilla ice cream & honeycomb £8.5
- Warm rhubarb bakewell, vanilla ice cream £8.5
- Eton mess, lemon curd, meringue, chantilly cream, strawberry sauce £8.5
- Dark chocolate brownie, salted caramel ice cream £8.5
- Cheeseboard - Rutland red, Winslade and Barkham blue, Heather honey, smoked chilli jelly, pickled celery, Peters yard crackers, Estate farm dairy butter £12 *G
- Selection of Ice cream and sorbet £6

Please inform us of any allergies / dietary requirements when booking and ordering.

*G - GLUTEN FREE ALTERNATIVES AVAILABLE. *VG - VEGAN OPTION AVAILABLE. V - VEGETARIAN. GF - GLUTEN FREE

Ask your server for our current vegan dishes available.