



Hummus & Flatbread £5.50
Beetroot Hash Browns, Feta Dip (V) £5.50
Salt Cod Fritters, Saffron Aioli £7.50
Kalamata Olives (Vg) £5.50
Homemade Sourdough, Toasted Butter (V) £4.95

Soup of the Day, Homemade Sourdough, Toasted Butter £6.95
Braised Beef & Welsh Rarebit, Beer Pickled Onion £8.95
Garlic Mushrooms, Sourdough, Poached Egg, Chimichurri (V) £7.95
Home Cured Salmon, Juniper & Black Treacle Dressing, Dill Scone £9.95
Roast Pheasant Wrapped in Bacon, Smoked Wheat Pilaf, Jerusalem Artichoke £8.95
Butternut Squash Tostada, Feta Puree, Kohlrabi £8.50

10oz Lancashire Sirloin, Chips, Roast Mushroom, Roast Garlic Butter £29.95
Confit Pork Belly, Butter Beans, Kale, Meaux Mustard £23.95
Cod, Homemade Gnocchi, Wild Mushrooms, Truffle Oil £24.95
Venison Haunch, Liquorice Sauce, Celeriac & Mushroom £24.95
Rabbit Pie, Heritage Carrot, Pumpkin Seed Pesto £23.95
Chicken Breast, Little Pie of Ham & Leek, Mash £19.95
Sweetcorn Risotto, Kidderton Ash, Hazelnuts (V) £16.95
Beer Battered Haddock, Hand Cut Chips, Mushy Peas & Tartare Sauce £16.95
Homemade Shin Beef Burger on Brioche Bun, Chips & Onion Rings £15.95
Cheese or Bacon to your Burger for £1.00 each

Add

Hand Cut Chips, Homemade Garlic Mayo £5.00

Coffee Brownie, Mascarpone Mousse £7.50
Apple Crumble, Vanilla Ice Cream £7.50
Blackberry Clafoutis, Clotted Cream £7.50
Walnut Frangipane, Fig, Greek Yoghurt, Hot Toddy Syrup £7.50
Fellstone Wensleydale, Homemade Biscuits, Apple Chutney & Apple £10.50

Allergens

Please note all our food is prepared from scratch using fresh ingredients in the same busy kitchen.
As such we cannot guarantee that any dish is 100% free from specific allergens.
Full Allergen information on each dish is available from your server, please ask for further details.

A 10% Discretionary service charge is added to all tables of 6 or more.