



Nocellara Olives (Vg) £5.50
Roasted Cauliflower, Chimichurri (Vg) £5.50
Pork Shoulder Croquettes, Plum Sauce Dip £5.50
Chorizo Cooked in Red Wine £6.50
Tomato Arancini, Wild Garlic Pesto (V) £5.95
Homemade Potato Bread, Toasted Rosemary Butter (V) £4.95

Soup of the Day, Homemade Potato Bread, Toasted Rosemary Butter £6.95

King Prawns with Asparagus, Potato & Samphire £8.50

Roast Watermelon, Feta Mousse, Black Olive Tuille (V) £7.95

Twice Baked Cheese Souffle, Pickled Pear & Caramelised Walnut (V) £7.95

Oxtail Croquette, Beer Pickled Onion, Tarragon Emulsion £8.95

Ponzu Braised Beef, Carrot Salad, Peanuts £8.50

10oz Lancashire Sirloin, Chips, Roast Shallot, Café de Paris Butter £29.95

Braised Lamb Shoulder, Imam Bayildi, Chickpea Puree, Harissa £23.95

Plaice Fillet, Morecambe Bay Shrimps, Cucumber, Vermouth & Dill £24.95

Roast Rump of Beef, Crispy Ox Cheek, Refried Beans & Chimichurri £24.95

Duck Breast, Duck Leg Potato, Creamed Peas & Bacon £23.95

Chicken Breast, Tuscan Style Jersey Royals, Slow Roast Tomato & Kalamata Olive £19.95

Beetroot Tart with Honey & Comté Cheese, Radish Salad (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

Add

Cheese or Bacon to your Burger for £1.00 each

Truffle & Parmesan Chips £5.00

Olive Oil Cake, Blood Orange Sorbet £7.50

Buttermilk Panna Cotta, Pistachio Granola & Rhubarb £7.50

Chocolate & Raspberry Clafoutis, Clotted Cream £7.50

Banana Ice Cream, Candied Walnuts, Hot Butterscotch £7.50

Kidderton Ash Goat's Cheese, 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.