



Nocellara Olives (Vg) £5.50
Marinated Baby Aritchokes (Vg) £5.50
Aubergine Fritters, Miso Glaze (V) £5.50
Pork Hash Browns, Homemade Brown Sauce £5.50
King Prawns, Chilli, Lemon & Parsley £7.50
Padron Peppers (Vg) £5.95
Homemade Tomato Focaccia, Herb Oil (Vg) £4.95

Soup of the Day, Homemade Tomato Focaccia, Herb Oil £6.95

Rabbit Cooked in Cider with Peas, Feta & Mint £8.95

Comté Cheese Fritters, Cauliflower Cheese Puree, Spring Onion & Tarragon (V) £7.95

Norwegian Style Fishcake, Heirloom Tomatoes, Fermented Chilli, Dill Mayo £7.95

Crispy Lamb Shoulder, Greek Salad, Harissa Labneh £8.95

Salt Beef Quesadilla, Beetroot, Sour Cream, Chimichurri £8.50

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

Confit Pork Belly, Roast Watermelon, Spiced Potato, Almonds £23.95

Sea Trout, Confit Fennel, King Prawns, Watercress Sauce £24.95

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

Crispy Duck Leg, Stir Fried Vegetables, Black Pudding Spring Roll £23.95

Chicken Breast, Saag Aloo, Tandoor Spice Dressing, Cashew Cream £19.95

Baked Goat's Cheese, Warm Niçoise Style Vegetables (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

Lemon Tart, Blueberry Compote £7.50

Iced Brazilian Lemonade, Strawberries, Almond £7.50

Cherry Clafoutis, Clotted Cream £7.50

Beetroot Cake, Candied Orange Ice Cream £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.