

## STARTERS

### SOUP OF THE DAY £5 GF

**CAJUN SALMON FISHCAKE**, charred corn, lime pickle mayonnaise, pea shoot's £8 /£16

**BUTTERNUT SQUASH TORTELLINI**, beurre blanc, crispy kale & sage £6.5

**BENGAL FISH PAKORA**, sweet mango puree, lime & coriander £7.5

**MIDDLE WHITE PORK SCOTCH EGG**, black pudding crumb, stilton, cider apple puree £7.5

**PRESSED RABBIT & HAM TERRINE**, quince chutney & pickled carrot salad £8.5 GF

**CRISPY DUCK & ASIAN SALAD**, pineapple carpaccio, roasted peanuts £7.5/15

**SPICED WHITEBAIT & CRISPY CALAMARI**, sriracha mayonnaise £7

## SHARERS

**FRESHLY BAKED CAMEMBERT FOR TWO**, garlic & rosemary oil, red onion jam, warm bread £11

**CHARCUTERIE BOARD**, salami, Parma ham, bresaola, chorizo, olives, blushed tomatoes, crostini £16.5

**FISH BOARD**, crispy calamari, hot smoked salmon, mini fish cakes, spiced whitebait £16.5

**VEGETARIAN BOARD**, haloumi fries, chargrilled peppers & courgettes, sun blushed tomatoes, flat bread, hummus,  
harissa tzatziki £14.5 V

## MAINS

**DRY AGED BEEF BURGER**, Packington bacon, salsa, coleslaw & fries £15

**PAN FRIED SEABASS FILLETS**, new potatoes, romanesco, pancetta, garlic butter £18

**SWEET POTATO ARANCINI**, piperade, grilled courgettes & fresh basil oil £13 V

**ALE BATTERED HADDOCK**, minted peas, tartare sauce, fries £15 (add curry sauce £1.50)

## SUNDAY ROASTS

**28 DAY AGED ROAST LOIN OF BEEF**, Yorkshire pudding, braising jus £17.5

**ROAST PORK LOIN ON THE BONE**, sage stuffing, crackling, apple compote jus £15.5

**HALF A ROAST CHICKEN**, sage stuffing, bread sauce, jus £15

All our roasts are served with duck fat roast potatoes, maple roast roots & buttered greens

## SIDES

SEASONAL VEGETABLES **£4**

CREAMED MASH **£4**

BLACK BOMBER CAULIFLOWER CHEESE **£4.5**

ROCKET AND PARMESAN SALAD **£4**

SWEET POTATO FRIES **£5.5**

FRIES **£4**

## DESSERTS

**SALTED CARAMEL BROWNIE**, vanilla ice cream, caramel shard **£6.5**

**CHOCOLATE & HAZELNUT MOUSSE**, Chantilly cream, crushed hazelnuts **£6 GF**

**WARM PLUM CLAFOUTIS**, crème fraiche sorbet, plum compote **£6**

**BLACKBERRY PARFAIT**, honeycomb, apple sponge, poached blackberries **£6**

**APPLE & CARAMEL BAKED CHEESECAKE**, brandy & pecan caramel, cinnamon dusted vanilla ice cream **£6.5**

**FIG & THYME HONEY NUT TART**, Chantilly cream **£6**

**SORBETS & ICE CREAMS**, 3 scoop selection **£4 GF**

**SELECTION OF 3 CHEESES**, chutney, quince jelly, oatcakes **£9**

**AMARETTO AFFOGATO**, creamy vanilla ice cream doused with hot espresso coffee & Amaretto liqueur **£6 GF**

**FRANGELICO AFFOGATO**, creamy vanilla ice cream doused with hot espresso coffee & hazelnut liqueur **£6 GF**

## VEGETARIAN & GLUTEN FREE

Please ask your waiter/waitress to point out our vegetarian options. Dishes containing Parmesan cheese can be cooked without upon request as a vegetarian option.

**GF**- Gluten free options, others are available upon request

We can't offer GF bread or 100% assurance our premises is gluten free or nut free.

Our food is freshly prepared & may result in slight delays at peak times, your patience is much appreciated.

An optional 10% service charge will be added to parties over 8 people.

Thank you.