

STARTERS

SOUP OF THE DAY £5 GF

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

SLOW COOKED PORTOBELLO MUSHROOMS, caramelised celeriac, remoulade & thyme £7 V

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

VENSION & BLACK PUDDING SCOTCH EGG, quince & red onion marmalade £8

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, halloumi 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**

BLACKBERRY PARFAIT, honeycomb, poached blackberries **£6 GF**

SPICED APPLE & GINGERBREAD CRUMBLE, custard **£6.5**

STICKY GINGER PUDDING, rum & raisin ice 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.