

## Starters to share

(suitable for 2 person)

Camembert 10

Selection of bread, balsamic onions (V)

Antipasti 14

Cured meats, sourdough, olives

# **Starters** 6 Homemade soup of the day, sourdough bread (V) Scotch Egg 8 Pork, sage, brown sauce Crab 9 Fresh crab, pea, elderflower, chive, crumpet 6.5 Duck, beansprout, radish, broad beans (GF) Beetroot 7.5 Smoked beetroot, horseradish, pickled beets (V, GF) 7.5 Croquettes Beef, lovage emulsion, pickled onions

# **Pub Classics**

Beef Burger 13

6oz beef burger, bacon, smoked cheddar cheese, relish, onion rings, Cajun slaw, hand cut chips

Chicken Burger 13

Crispy chicken burger, Cajun slaw, lemon mayonnaise, hand cut chips, onion rings

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Beer battered cod, mushy peas, tartare sauce, hand cut

chips

Sausage 11.5

Caramelised onion sausage, creamed potato, greens, onion

& sage gravy

Pie 11.5

Chicken, bacon, leek, puff pastry with seasonal vegetables or hand cut chips

Mac & Cheese

Mature cheddar mac & cheese, truffle (V)

## **Steaks**

All steaks are locally sourced & matured for a minimum of 28 days. They are then cooked to your liking, dusted with our steak seasoning and served with roasted chestnut mushrooms, thyme roasted tomatoes, café de paris butter, onion rings, hand cut chips & a sauce of your choice:

5oz Rump	16
10oz Ribeye	25
8oz Fillet	31

Sauces: Pink Peppercorn, Diane, Blue Cheese

### Mains

Chicken 16 Courgette & basil puree, hassle back potatoes, charred vegetables, chicken jus

Lamb Rump 18

Wild garlic, peas, fondant potato, confit tomato

Pork Belly 15

Braised spice lentils, turnip, pak choi, glass noodles

Dahl

Chickpea, lentils, smoked yogurt (V)

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12

Mussels, jersey royals, samphire, curried velouté, chive oil

Sea trout 1

Shrimp, crushed potatoes, braised fennel, brown butter

Risotto 12

Pea, asparagus & wild garlic

### Sides

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12