

# STARTERS

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**BEETROOT, GOAT'S CHEESE ARANCINI AND BEAN CASSOULET** £7.50  
Deep fried breaded Risotto balls served on a Tomato and Five Bean Cassoulet

**BEEF CARPACCIO** £8.50  
Thinly sliced Fillet of Beef with Caper Berries, truffled Honey

**SMOKED HADDOCK CROQUETTES** £7.00  
Served with a Rocket Salad and Spring Onion and Lemon Crème Fraiche

**PEA AND ASPARAGUS SOUP** £5.50  
Served with charred Asparagus and Parmesan

**HERITAGE TOMATO AND MOZZARELLA SALAD** £6.50  
Herb Pesto and Baby Basil leaves

# TO SHARE

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**FISH PLATTER** £22.00  
Scallops with Black pudding puree , Calamari with Lime and Coriander, Wye Valley Smoked Salmon and Gherkin Mayo, Cod Cheeks with Samphire and Citrus Cream

**MEAT PLATTER** £20.00  
Scotch Quail Egg, potted Duck, pickled Vegetable ribbons, Butter Milk Chicken Wings, teriyaki Beef and Spring Onion

**BAKED CAMEMBERT** £15.00  
Rosemary and garlic studded Camembert, Salt Crostini, Honey Roasted Figs

ALLERGENS: If you have any questions regarding our ingredients, or if you have a food allergy or intolerance please speak to the staff before you order.

# MAINS

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**BUTTERED LEMON SOLE** £18.95  
Samphire, Kale, Saffron Chateau Potatoes and White Wine Cream sauce

**COD** £19.50  
Pan fried Cod Fillet with Sweetcorn Puree, tender stem Broccoli, Chorizo Oil and Brioche crumb

**BLADE OF BEEF** £21.95  
Slowly braised with Fondant Potato, Parsnip Puree, braised Carrots, charred "Banana" Shallots and Smoked Pancetta Jus

**LAMB RUMP** £19.50  
Pan roasted Lamb rump served pink with Dauphinoise Potatoes, Cauliflower Puree, Courgette ribbons, toasted Almonds, Baby Coriander and Garden Rosemary Jus

**GARDEN ROOT VEGETABLE CRUMBLE** £12.50  
Celeriac, Swede and Carrot with Tomato and Oregano sauce topped with a Persillade crumb served with Crusty bread

**MUSHROOM RISOTTO** £13.50  
A classical Risotto with White wine, Chestnut Mushrooms, Shallot, tenderil Pea shoots and Truffled Sea Salt

# SIDES

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**ALL £3.00**  
**HONEY ROASTED BABY CARROTTS**

**PICKLED ONION RINGS**

**TRIPLE COOKED BEEF DRIPPING HAND CUT CHIPS**

**SAUTEE GREENS**

**CREAM POTATOES**

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# FROM THE GRILL



Delicious 28 day aged local Beef Char-Grilled and all served with Hand Cut triple cooked Beef dripping Chips, Confit Vine Tomatoes, braised Flat Mushroom and Watercress Salad

FLAT IRON 6oz £12.00

RUMP 12oz £18.00

SIRLOIN 8oz £21.00

RIB EYE 10oz £24.00

FILLET 8oz £28.00

COTE DE BOEUF 20Oz £48.00  
To share

POUSSIN CHICKEN £14.50

SAUCES All £2.50

Peppercorn sauce, Bearnaise sauce, Red Wine Reduction

## CHAR GRILLED BURGERS

All served with Hand cut chips, Coleslaw, and on either a Brioche or Ciabatta Bun

GRANARY BURGER WITH CHEESE AND BACON £14.50

PORK AND APPLE £12.00

LAMB WITH CHILLI AND LIME £14.50

DUCK HOISIN AND SPRING ONION £14.50

FALAFEL £14.50  
With Sweet Potato Wedges and Chill Sweet sauce

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