

À LA CARTE



STARTERS

Butternut Squash and Apple Soup with Harissa Roasted Pumpkin Seeds (ve)	£9.50	Hot Pork Pie with English Mustard Emulsion and Crisp Sage Leaves	£11.00
Potted Hot Roast Smoked Salmon with Caper Lime and Dill Sour Cream, served with Cornichons and Focaccia Croutes	£13.50	Balsamic dressed Beetroot with Whipped Goat's Cheese, served with Candied Sunflower Seeds, Endive and Pickled Pear (vg)	£11.00
Ham Hock Terrine with a Radish Salad and Winter Spiced Plum Chutney	£11.50	For two to share: Honey and Truffle Baked Camembert, Grilled Sourdough, Ardennes Pâté, Pigs in Blankets, Olives and Chilli Jam	£23.00
Tempura King Prawns with Wasabi Mayonnaise and Sesame Oil dressed Beansprout Salad	£14.50		

MAINS

Pan Roasted Pork Fillet with Apple and Brandy Cream Sauce, served with Fondant Potato and Green Beans	£25.00	Spicy Corn Fritters served with Charred Tenderstem Broccoli, Sweet Potato Wedges and Salsa Dip (ve)	£22.00
Braised Short Rib of Beef Ragu Lasagne, served with a Balsamic and Olive Oil dressed Side Salad of Cherry Tomatoes, Red Onion, Parmesan Cheese and Crispy Pancetta with Garlic and Rosemary Focaccia	£24.50	Crispy Seared Salmon, served with Stir Fried Kale, Broccoli and Szechuan Style Chilli with Ginger and Coriander Glaze and Toasted Sesame Seeds	£24.50
Fillet of Cod on a Tomato and Parmesan Risotto, with Crisp Pancetta and Salsa Verde	£26.00	Coronation Tart of Cheddar, Spinach and Broad Beans, infused with Fresh Tarragon, served with Fondant Potatoes, Seasonal Vegetables and a drizzle of Tarragon Oil (vg)	£22.00

FROM THE GRILL

Grilled Chicken Breast Burger with BBQ Sauce and Cheese on a Brioche Bun, served with French Fries	£21.95	All served with Chunky Cut Chips, Grilled Vine Cherry Tomatoes and Charred Baby Leeks	
Grilled Ribeye Steak Burger with Classic Burger Sauce, Emmental Cheese, Fried Onions and Bacon on a Brioche Bun, served with French Fries	£22.00	For two to share: Chateaubriand	£72.00
Grilled Halloumi Burger with Sweet Chilli Glaze, Lettuce and Tomato on a Brioche Bun, served with French Fries (vg)	£21.50	8oz Fillet	£40.00
		10oz Rib Eye	£38.00
		Add: Peppercorn, Stroganoff or Garlic Butter Sauce	£2.00
		Add: King Prawns in Garlic Butter	£8.25

STEAK

SIDES

Chunky Chips (ve)	£5.75	Sweet Potato Wedges (vg)	£6.00
French Fries (ve)	£5.75	Cheesy topped Fries with Mature Cheddar and Bacon Bits	£6.50
Truffle and Parmesan Fries	£6.50	Buttered Peas (vg)	£5.50
Buttered Seasonal Vegetables (vg)	£5.75	Red Onion, Cherry Tomato, and Parmesan Salad with a Balsamic and Olive Oil Glaze	£5.75

(vg) is Vegetarian and (ve) is Vegan. Tables available for 2-8 guests, larger bookings will need to enquire. Please always inform your server of any allergies or intolerances before placing your order. Please note when dining on a Friday or Saturday, there is a minimum order of 2-courses per person. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary 10% service charge will be added to your bill. November 2025.