

Wine of the day - Pinot Noir, Hawkes Bay, Trinity Hill, New Zealand

Nibbles		
Garlic and basil Halkidiki olives (vg, gf) 174 kcal	5.5 Red pepper hummus, pitta (vg) 430 kcal	7.
Buffalo chicken wings, blue cheese dip (gf) 701 kcal	8. Padron peppers, sea salt (vg, gf) 131 kcal	7.
Warm chorizo sausage (gf) 702 kcal	7.5 Garlic, chilli prawns, bread 543 kcal	8.5
Halloumi fries, tomato relish (v, gf) 538 kcal	7. Cod scampi, tartare sauce (gf) 366 kcal	8.
Starters		
Curried cauliflower soup, coriander cremé frâiche, warm sourdough roll (v, gfa) 640 kcal		8.
Baked Saint-Marcellin, apricot chutney, sourdough 531 kcal		12.
Chicken liver pâté, carrot and apricot chutney, toasted bloomer (gfa) 586 kcal		9.
Mains		
Sweet potato, aubergine and spinach Malaysian curry, coconut rice, pak choi (vg, gf) 759 keal		18.
Crispy beef salad, sweet chilli sauce, roasted cashew nuts (gf) 779 kcal		17.5
Buttercross farm Cumberland sausages, buttered mash, onion gravy (gf) 1106 kcal		17.5
Deep fried cod in beer batter, chips, mushy peas, tartare sauce (gf) 1257 kcal		17.5
Moving mountains vegan burger, smoked applewood cheese, spicy tomato mayonnaise, fries (vg) 1210 kcal		17.5
Steak burger, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1391 keal		17.5
Chicken Milanese, garlic and sage butter, goats cheese mousse, lemon green salad, fries (gf) 1192 kcal		19.5
Goan king prawn curry, coconut rice, pak choi, warm flatbread 837 kcal		18.5
Chicken, wild mushroom pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1407 kcal		19.5
Onglet "steak frites" béarnaise sauce, watercress salad (se	rved pink) (gf) 1270 kcal	23.
Light Bites		
Wild mushroom leek, spinach, cheddar quiche apple, celery, grape salad (v, gf) 898 kcal		13.
Smoked haddock and salmon fishcake, tomato, spring onion salad (gf) 486 kcal		14.5
Fillet steak sandwich, Dijon tarragon mayonnaise, balsan	nic onions, sun blush tomatoes, fries 1001 keal	15.
Mixed salad (vg, gf) 99 kcal 4.5, Chunky chips (vg, gf) 535 kcal 4.5, New potatoes (v, gf) 218 kcal 4.5, Fries (vg, gf) 377 kcal 4.5, Garlic bread, cheese (v) 633 kcal 5., Cauliflower cheese (v, gf) 398 kcal 6.		cal 4.5 ,
Desserts		
Affogato, espresso, vanilla ice cream (v, gf) 128 kcal		6.
Bramley apple & rhubarb crumble, vanilla custard (vg, gf) 393 kcal		8.
Lemon and mascarpone cheesecake, raspberry sorbet (v) 505 kcal		8.25
Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 958 keal		8.
Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 752 kcal		8.
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Adults need around 2000 kcal a day. We always advise you to speak to a member of staff if you have any food allergies or intolerance. We are happy to provide you with the allergen guidelines to support you in making your own menu choice; however we cannot recommend or tell you what is suitable for you to eat or drink. We declare the main fourteen allergens, but we are unable to give information on allergens outside of this. Where we offer gluten free dishes, controls are in place to ensure that dishes contain less than 20ppm gluten. There may be a risk of cross contamination during the processing stage of the ingredients by our suppliers and in our busy kitchen. This means that we can never guarantee a dish is completely free from any allergens or specific ingredients.