



Dinner Menu

Served between 19:00 and 21:00

Starters

Soup, Bread*, Butter (V/GF)	5.00
Ham Hock Salad, Chickpeas, Cauliflower, Apple (GF)	8.00 / 14.00
Turnips, Ricotta, Pickled Radish, Fresh Honeycomb (V/GF) Available as a vegan option on request	7.00 / 13.00
Pickled Mackerel, Macerated Cucumber, Smoked Paprika & Buttermilk Dressing (GF)	8.00
Fishcakes, Celeriac Rémolade, Watercress	7.00

Mains

Beer-Battered Fish, Smashed Minted Peas, Tartar Sauce, Salad, Chips	13.00
Chargrilled Burger, Cheese, Pickles, Mayonnaise, Bun, Salad, Chips	13.00
Salt-Baked Celeriac, Beetroot, Lentils, Poached Egg, Crispy Greens (V) Available as a vegan option on request	11.00
Pan-Fried Duck Breast, Leg Fritter, Carrots, French-Style Peas, Pickled Walnuts	18.00
Bream fillet, Confit Leeks, Cauliflower, Hazelnut Butter (GF)	17.00
Chargrilled Steak, Roasted Shallots, Chips, Red Wine Sauce	See Specials Board

Sides

Chips (V/GF/Ve)	3.50
Rocket & Tomato Salad (V/GF) Available as a vegan option on request	3.00
Spread Eagle Pickles (V/GF/Ve)	3.00
French-Style Peas (GF)	3.50
Garlic Greens & Carrots** (V/GF) Available as a vegan option on request	3.00

All our pickles are homemade, and all curing and smoking is done in-house by our talented chefs.

Puddings

Chocolate Stout Cake, Bourbon Sauce, Vanilla Ice Cream	6.00
Red Wine-Poached Pear, Cinnamon Ice Cream (GF) Available as a vegan option on request	6.00
Cheese, Oat Biscuits, Chutney	7.00
Sorbet (GF) (2 scoops)	3.00
Ice Cream (GF) (2 scoops)	3.00

GF = Gluten-Free V = Vegetarian Ve = Vegan

* Gluten-free bread is available on request ** Garlic is optional

Please note our kitchen is not a nut-free environment. A dietary allergen sheet is available upon request.