

NIBBLES Warm Pitta & Hummus £4.95

VE Roasted Chestnuts £3.95

WE Garlic Flatbread £5.95 Garlic oil, mixed herbs 🛛 Add Mozzarella + £1.55

> TO SHARE Serves 2-3 ppl

STARTERS

♥ Creamy Garlic Mushrooms Pan fried wild mushrooms, creamy garlic sauce served on sourdough Chef's Scallops

Ask your server for today's chef's scallops

Chicken Liver pâté Served with orange chutney & rustic bread

Escargots In a garlic butter with crusty bread

£6.95	VI Soup of the Day Ask your server for our homemade soup	£5.45	Serves 2-3 ppl V Fondue Bread Bowl £19.95
	of the day, served with rustic bread		Beer whipped cheese fondant in a crusty bread
£9.25	Soft Shell Crab	£7.95	bowl with chutney, ham hock, gherkins
	In a spiced tempura batter with spiced mayo		
£6.95	Chef's Croquettes	£5.95	A A A A A A A A A A A A A A A A A A A
	Ask your server for today's chef's croquettes	Seller .	
£7.95	𝔍 Goat's Cheese & Fig Parcels	£6.95	
	In a filo pastry with a walnut crumb		

MAINS

Slow Braised Lamb Shank	£17.95	Moules Marinière
Creamed mash, roasted carrots, celeriac puree, red wine gravy		Rope grown mussels in a white wine & shallc
Fish & Chips	£14.95	Duo of Gressingham Duck
Golden beer battered fresh catch, mushy peas, pub chips, tartar sauce		Roasted duck breast, duck bonbon, dauph
Seafood Tagliatelle	£19.95	fine beans, poached plum, sticky plum glaz
Scallops, tiger prawns, mussels, crab, velouté sauce		Slow Cooked Beef Stew & Dump
Pan Fried Gnocchi	£13.95	With winter vegetables in a rich beef gravy
Blue cheese sauce, spinach, walnut crumb		Duo of Pork
Pan Fried Monkfish	£18.95	Belly & loin, fondant potatoes, roast fennel,
With confit new potatoes, braised leak, lemon caper dressing		Chef's Pie of The Day
Roast Chicken & Pancetta Risotto	£16.95	Ask your server for today's homemade pie fi
With butternut squash, mascarpone, sage, parmesan, chestnuts		mash, buttered greens & gravy. 🛇 Chef's v
Loch Duart Salmon	£16.95	Salad Niçoise (salmon, chicken, falafel)
Pan fried salmon, crushed dill potatoes, tender stem, crispy kale, parsley	sauce	Choose from grilled chicken breast, pan fri
Cornfed Chicken Supreme	£16.95	tomatoes, olives, hard boiled eggs, sliced n
Seasoned hassle back potatoes, honey glazed carrots, parsnip crisps, ch	icken jus	

£16.95 llot sauce, fries, toasted sourdough £21.95 hinoise potatoes, aze plings £14.95 y with homemade dumplings & mash £17.95 el, celeriac purée, jus £13.95 filling in our buttery pastry case, with creamy vegetarian pie of the day £13.95 ried salmon or 🗺 falafel. Salad leaves, new potatoes, extra virgin olive

Ask your server for today's chef's specials

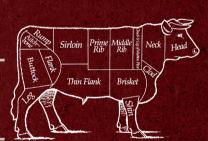
BUTCHER'S PRIME CUTS H

SHARING BOARDS - £65.95 -

Surf & Turf Sharing Board

18-20 oz Ribeye on the bone, tiger prawns, soft shell crab, pub chips, home-made onion rings & peppercorn sauce Beef Wellington Sharing Board

18 oz Prime fillet beef Wellington, dauphinoise potatoes, honey glazed carrots, celeriac purée. Served with buttered greens & jus



A CUT ABOVE

30-DAY AGED STEAK

Our butchers finest grain fed, dry aged steaks. Served with grilled mushroom & tomato, pub chips & onion rings

with fondant potatoes & red wine jus

Tournedos Rossini £32.95

8oz fillet steak on a croûton topped with pâté, served

Sirloin 8oz £23.95

Ribeye 10oz £25.95

STEAK SAUCE - £2.95 -

•Peppercorn • Blue Cheese •Red Wine Jus

Fillet 8oz £26.95 MAKE IT A SURF & TURF - £6.95 -•Add Tiger Prawns •Add Scallops

BURGERS

Served with skinny fries & slaw. Swap & change between our beef patty, chicken breast or bean patty

The Louisiana Bird £13.95 Buttermilk fried chicken, buffalo mayonnaise, relish, pickles, toasted brioche bun

Maple Bacon Cheese Burger £13.95 Beef patty, maple bacon, house burger sauce, gem lettuce, sliced tomato, toasted brioche bun

𝔍 Halo Burger £13.95 Bean patty, halloumi, avocado, crispy onions, garlic mayonnaise, toasted brioche bun

	Onion Rings	£3.95	Sweet Potato Fries	£3.95
SIDES	Garlic Bread	£3.55	Buttered Vegetables	£3.95
SIDES	Thick Cut Chips	£3.35	Truffle & Parmesan Fries	£3.95
	House Salad	£4.25	Crushed New Potatoes	£3.65

ALLERGENS – Please let your server know of any allergies or intolerances you have before you order. Allergen information by dish is contained in our Allergen Menu which is available upon request. Our kitchens operate with standards and procedures to address the risks of cross contamination; however, they are very fast environments so we cannot guarantee the total absence of allergens when preparing dishes. If you need any more information please ask one of our team members.