

SMALL PLATES

- Hoisin Belly Pork Bites, Sesame, Asian Slaw / 9
- Indian Style Vegetables Fritters (Pakora), Raita & Lime Pickles / 8.50
- Sweet Potato Hummus, Za'atar, Black Treacle & Guinness Syrup & Pitta (Vg) / 8
- Gambas al Ajillo - Tiger Prawns cooked in Garlic / 9.50
- Oeufs En Cocotte -Soft Baked Eggs, Mushroom & Cheese (V) / 8.50
- Cheddar Croquettes, Spicy Tomato Sauce & Aioli (V) / 8.75
- Beef Bresaola, Caesar Dressing, Croutons, Gherkin, Rocket & Bread / 8.75
- Smoked Mackerel Pate, Preserved Lemon, Pickled Cucumber & Toast / 8.50
- Cajun Spiced Calamari, Aioli / 9
- Ham Hock Terrine, Salsa Verde, Pickled Onions, Toast / 8.75

AS A SHARING PLATE / 34 - Choose any 4 Small Plates

MAINS

- DUCK LEG CONFIT/ 24
Pomme Anna, Red Cabbage, Fragrant Orange Jus
- BAKED BUTTERNUT SQUASH / 19
Stuffed with Mushroom & Spinach Rice, Taleggio & Sage
- MUSSEL LINGUINE VONGOLE / 22
Scottish Mussels, Linguini Pasta, White wine, Onion, Tomato & Parsley
- MARKET FISH (Ask for today's fish)
Crushed Potato & Fennel, Chive & Crevette Beurre Blanc, Fine Beans, Crispy Capers
- BEER BATTERED FISH / 19.50 (Ask for today's catch)
Twice-Cooked Chips, Tartar Sauce, Crushed Minty Peas
- MUSHROOM & LENTIL RAGU / 19(Vg)
Polenta, Jerusalem Artichoke Crisps & Cavolo Nero
- SLOW COOKED LAMB SHOULDER / 27
Mash, Jus, Spinach & Mint Salsa

GRILLS

Served with Fine Green Beans and either Twice-cooked Chips or Mash and your Choice of Sauce

- DRY AGED SIRLOIN STEAK 6oz / 24
- DRY AGED RIB-EYE 8OZ / 35
- 1KG COTE DE BOEUF (RIB ON THE BONE) TO SHARE / 68
- Choose 2 Sauces and 4 Sides
- FLAT-IRON CHICKEN / 23
- THICK CUT PORK CHOP / 25

ADD SAUCE Roast Garlic Butter / Harissa /Peppercorn Sauce / Blue Cheese Butter / Cafe de Paris Butter

SIDES / ALL SIDES 4.75

Garlic Mushrooms / Chips & Boars Aioli / Green Salad, Pickles & French Dressing / / Battered Onion Rings / Fine Green Beans/ Pomme Anna / Cavolo Nero & Spinach with Chilli, Garlic & Hazelnuts

If you have any allergies or intolerances, please ask one of the team for information.

BAKED CAMEMBERT TO SHARE (V) / 14
With Rosemary & Garlic, Hot Honey, Baguette, Focaccia & Fig Relish

Add Spicy Nduja Stuffed inside £2

BREAD & OLIVES

- Rosemary & Sea Salt Focaccia, Extra Virgin Olive Oil & Aged Balsamic (Vg) / 4.75
- Garlic Sourdough Baguette (V) / 5
- Mixed Olives (Vg) / 6

BURGERS

- All Served With Lettuce, Tomato, Red onion, Gherkin & Twice Cooked Chips (Gluten Free Bun Available)
- 7oz GROUND RUMP & BAVETTE BEEF BURGER / 19
Cheddar Cheese, Mustard Aioli, Tomato & Chilli Jam
- CHICKEN FILLET MELT / 18
Chicken Fillet, Serano Ham, Cheddar, Aioli & BBQ Sauce
- PORK & APPLE BURGER / 18
Cheddar Cheese, Mustard Aioli, Tomato & Chilli Jam
- SPICY BEAN BURGER (Vg) / 17
Vegan Bun, Vegan Aioli, Chilli Jam
- ADD TO YOUR BURGER / 2.50 Each
Bacon / Flat Mushroom / Spicy Nduja/ Hot Harissa Sauce

CROQUES ETC

LUNCH ONLY

All Served with Green Salad, Pickles & French Dressing

CROQUE MONSIEUR / 15
Toasted Sandwich with Serano Ham & Mustard Mayo, Topped with Cheese Sauce & Grilled

CROQUE CHAMPIGNON / 15 (v)
Toasted Sandwich Filled with Mushroom & Mustard Mayo, Topped with Cheese Sauce & Grilled

LITTLE PIGLETS

Main course dishes -
HALF THE PORTION FOR HALF THE PRICE!

(Exclusions apply. Aged 16 and under only)