



Lemon & thyme infused olives 3.00 (VE)

Bread board - warm sourdough boule with butter 3.75 (V)

## Starters & sharers

To Share - Rosemary & garlic baked Camembert baked in sourdough with celery 12.00 (V)

To Share - Board of Italian cured meats from Calabria, sun dried tomatoes and lemon & thyme infused olives, served with sourdough bread and balsamic vinegar 14.00

Chicken & Sauternes parfait served with hazelnuts and toasted sourdough 5.00 (A,N)

Roasted cauliflower, aubergine and butternut squash with golden raisins & pomegranate, served on toasted ancient grain bread 5.00 (VE)

Pan-seared scallops with chorizo and creamed peas 7.75

To Share - Vegetable Patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting Camembert, spicy cauliflower fritters, houmous and crudités 20.00 (A,V)

Poached egg with chargrilled asparagus and hollandaise sauce on toasted sourdough 5.00 (V)

## Salads and light mains

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons 9.50

Grilled asparagus with heirloom tomatoes, topped with pumpkin seeds and served with ancient grain bread 8.50 (VE)

Chicken wings in yakiniku BBQ glaze and Asian-style slaw 8.25

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion 12.25

## Mains

Fish & Chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce 10.25 (A)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries 10.50

Roast Atlantic cod with peas, leeks and a chorizo & pea ragu 14.50 (A)

Handmade chicken Kiev, creamy mash and cavolo nero 9.50

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing 9.25 (VE)

28-day aged rib-eye steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter 15.00

Slow-braised rabbit leg on barley risotto with confit garlic and stem broccoli 14.50

## Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney 6.75 (V)

Lemon tart with raspberries 5.00

Tuscan-style polenta, orange and almond cake 5.00 (V)

Warm chocolate brownie served with hazelnut ice cream 5.00 (V,N)

Chantilly cream-filled profiteroles with caramel sauce 5.00 (V)

## Sides

Stem broccoli 3.25

Onion rings 2.50 (A)

Sweet potato fries 3.25

Peppercorn sauce 2.00 (A)

Side salad 3.25