

# Dinner Menu

## **Starters**

Soup of the day, sourdough bread £8 (V)

Pork chipolata sausage, honey & whole grain mustard glaze, sourdough bread £9.5

Beef fritter, mustard mayo, pea shoots £10

Wild mushroom arancini, truffle mayo, shaved parmesan cheese £8.5 (V)

Calamari, garlic, chili, parsley with lemon & tartare sauce £9

Chicken wings in BBQ sauce, sesame seeds & spring onions £8.5

## Nibbles & Sharers

Marinated olives £5 (VG)
Sourdough bread, balsamic vinegar £5 (VG)
Sharing platter of mixed olives, arancini,
chipolatas & sourdough bread £15.5
Honey & rosemary baked camembert, ciabatta
bread &onion marmalade £14.5 (V)

### Sides

Fries £4
Cheesy fries £4.5
Honey glazed carrots & coriander £5
Tender stem broccoli £6
Mixed salad, tomatoes, red peppers, house
dressing £7 (VG)

### Mains

Chargrilled beef burger, cheddar, baby gem lettuce, burger sauce, tomatoes & fries £16 Add bacon £1 Cajun spiced fried chicken burger, sriracha mayo, baby gem lettuce, tomatoes, fries £16

Crispy cider battered cod, chips, crushed fresh peas & tartare sauce £16 (GF)

Slow roast pork belly, roast potatoes, pickled red cabbage, celeriac puree, mustard sauce £18 (GF) 80z sirloin steak, baked tomato, portobello mushroom, fries, peppercorn sauce £22 (GF) 10oz Cut Gammon, fried eggs, oven roasted tomatoes, mushroom, chips £17 Rump of lamb, braised shoulder, garlic mash, tender stem broccoli, butternut squash puree, veal jus £22 (GF)

Beetroot, goat cheese & sage risotto with crispy parmesan £15 (V) Roasted turmeric cauliflower salad with green lentils, spinach, cashew nuts & house dressing £15 (VG/GF)

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, PLEASE LET US KNOW BEFORE ORDERING AND ASK FOR OUR ALLERGY MATRIX. Although we take all reasonable precautions to prevent cross contamination of allergens, this is not always possible as we handle and prepare a variety of open foods that contain allergens.

V= Vegetarian VG= Vegan GF= Gluten Free