

## STARTERS

- Marinated Nocellara, Gaeta & Cerignola olives / ve 5.0
- Crispy squid, chilli, spring onion, aioli 9.0 gf
- King Prawns, garlic, parsley butter, focaccia 10.5
- Smoked Mackerel Fillet, potato salad, salsa Verde, dill pickled cucumber 9. 5

## ROASTS AND MAINS

- 28 day aged Sirloin of Beef 22.75 gfa
- Slow cooked belly of Pork 19.5 gfa
- Duo of meats: rare sirloin of beef, belly of pork, Yorkshire pudding  
26.25 gfa
- Beetroot & squash wellington, vegan gravy 17.5
- All roasts are served with roast potatoes, spring greens, roast carrots, mashed swede, Yorkshire pudding, gravy*
- Moule Frites, white wine cream, parsley, skin on fries 14.5
- Beer-battered fish& triple-cooked chips, North Sea haddock, peas, tartare sauce 17.5 / gf

## SIDES

- Cauliflower cheese 6.75 |
- Triple cooked chips / ve 5.25 | Truffle and Parmesan fries 6.25

## DESSERT

- Sticky toffee, toffee sauce, vanilla ice cream / v 7.75
- Chocolate brownie, chocolate sauce, vanilla ice cream / v 7.75
- Marshfield Farm ice cream *Please ask for todays flavours* 6.25
- Marshfield Farm sorbet *Please ask for todays flavours* 6.25

