

NIBBLES Toasted sourdough with a choice of extra virgin olive oil & balsamic dip or butter 5.5
Marinated nocellara, gaeta & cerignola olives, sun blushed tomatoes 5.0 vg

STARTERS Soup of the day, toasted sourdough, butter 7.50 v
King prawns, garlic, parsley butter, focaccia 14.5
Moules, white wine, cream, garlic, toasted sourdough 10.5
Smoked mackerel fillet, potato salad, salsa verde, dill pickled cucumber 9.5 gf
Pork belly bites, soy & honey glaze, pickled onions 7.5 gf
Crispy squid, chilli, spring onion, aioli 9.0 gf

ROASTS 28 day aged Sirloin of Beef 22.75 gf
Slow cooked belly of Pork 19.5 gf
Roast Chicken crown, apricot and pork stuffing 19.5 gf
Trio of meats, rare sirloin of beef, belly of pork, chicken 26.25 gf
Beetroot, squash, pine nut wellington, red wine jus 17.5 v
All of our roasts are served with roast potatoes, roast carrots, mashed swede, seasonal greens, yorkshire pudding, homemade gravy

MAINS Moules Frites, white wine, cream, garlic, skin-on fries 18.5
Fish pie - smoked fish, prawns, salmon, dill & peas, poached egg 18.0
Beer-battered fish & triple-cooked chips, North Sea haddock, peas, tartare sauce 17.5 gf
Thai red curry, tofu, chilli, coriander, coconut, basmati rice, grilled tender stem 15.5 vg

SIDES Triple cooked chips / ve gf 5.25 | Truffle and Parmesan fries / gf 6.50 | Fries 5.0 | Mashed potato 5.0
Seasonal greens 5.5 | Cauliflower Cheese sharer 8.5 | Pigs in blankets, honey and mustard glaze 5.5

DESSERT Sticky toffee pudding, toffee sauce, vanilla ice cream 7.75
Chocolate brownie, chocolate sauce, Vanilla ice cream 7.75 gf
Apple and blackberry crumble, custard 7.5 vga
Marshfield Farm ice cream, please ask for todays flavours 2.5 per scoop
Marshfield Farm sorbet, please ask for todays flavours 2.5 per scoop

