

To get started...

(v) Mini loaf of our homemade seed & grain bread £2-95

~ Served with West Country farmhouse butter with Maldon sea salt flakes

(v,g) Green Greek pitted olives with Italian basil & garlic £2-95

(v) Woodland mushrooms, red onions, garlic, madeira, mascarpone, Gran Moravia, toasted brioche £6-95

(v,g) Freshly made soup with our homemade seed & grain bread £4-95

(g) Seared scallops, garden pea puree, crispy pancetta, mint vinaigrette £10-95

Crispy duck wontons, cucumber & spring onion, hoi sin dip £7-95

(v,g) Goats cheese hash brown, apple puree, raspberry, grain mustard dressing £6-95

(g) Tempura battered tiger prawns, Caesar salad, Gran Moravia shavings £7-95

(g) Smooth chicken liver parfait, red onion marmalade, seed & grain toast £7-25

(v) – suitable for vegetarians (g) – Gluten free or can be adapted (please inform us)

If you have a food allergy or intolerance, please speak to us before ordering.

To follow ...

Slow roast belly pork, black pudding nuggets, cabbage & bacon, grain mustard sauce 16-95

(g) Tikka spiced stone bass fillet, split pea dahl, king prawn pakoras, minted yogurt £17-95

(v) Roast butternut squash, pecan nut, sage & Yorkshire blue tart, tender stem broccoli, mini hash browns £11-95

(g) English rosé calves liver, smoked streaky bacon, mash, spinach, crispy onion rings, red wine jus £16-95

(g) Cod fillet, potato rosti, sauté spinach, smoked salmon gravadlax sauce £17-95

(v,g) Red Thai vegetable curry, sticky coconut rice, pineapple salsa £11-95

(g) 10oz Cheshire sirloin steak, hand cut chips, caramelised shallots, cauliflower cheese, pepper sauce £23-95

(g) Roast Lamb rump, potato dauphinoise, spinach, roast artichoke, smoked garlic cream sauce £17.95