

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

Lunch....

(g) "Steak, egg & Chips"

- minute sirloin steak, fried egg, hand cut chips, béarnaise sauce £12-95

(g) Confit duck leg, rosti potato, mushrooms, spinach, pepper sauce £10-95

(g) Tempura battered haddock fillet, hand cut chips, mushy peas and tartar sauce £10-95

Slow roast belly pork, black pudding nuggets, cabbage & bacon, grain mustard sauce £11-95

(v.g) Red Thai vegetable curry, sticky coconut rice, pineapple salsa £9-95

(g) Smoked haddock fillet, mash, soft poached egg, green beans, hollandaise sauce £10-95

(v) Roast butternut squash, pecan nut, sage & Yorkshire blue tart, tender stem broccoli, mini hash browns £9-95

(g) English rosé calves liver, smoked streaky bacon, mash, spinach, crispy onion rings,
red wine jus £16-95 (smaller portion £9-95)

(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.