



RESTAURANT MENU

AVAILABLE TUES-SAT 18:15 - 20:30

NIBBLES

OLIVES V	£4.00
FOCACCIA, BALSAMIC AND RAPESEED OIL V Gluten, Sulphites	£4.50
CHORIZO FLAT BREAD Gluten, Celery, Milk, Sulphites	£6.00
CHICKEN OR VEGETABLE (V, VE) GYOZA, SWEET CHILLI SAUCE Gluten, Sulphites, Soya and Sesame	£8.00

STARTERS

CELERIAC V Celериac soup, walnut, pear and celery pesto Celery, Milk, Nuts, Sulphites	£6.50
CAULIFLOWER V Cauliflower wings, siracha vegan mayonnaise Sulphites	£7.00
ARANCINI Chorizo and Manchego arancini, tomato fondue Gluten, Milk, Eggs, Sulphites	£9.50
SOUFFLE Double baked cheese soufflé, Lyonnaise, crispy onion, leek oil Gluten, Milk, Eggs, Sulphites	£10.50
TERRINE Smoked ham hock terrine, piccalilli puree, pickled vegetables, toasted sourdough Gluten, Eggs, Milk, Mustard, Sulphites	£9.50
Tart Smoked haddock tart, shaved fennel, pickled cucumber, parsley dressing Gluten, Fish, Eggs, Milk	£10.00

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know in advance. Fish dishes may contain bones. All weights are approximate uncooked. Menu subject to availability/change



MAIN COURSES

GNOCCHI V	£16.00
Gnocchi, cauliflower, purée, mushrooms, kale, hazelnut dressing Gluten, Eggs, Milk, Nuts	
LEEK V	£16.00
Confit leek, rarebit, garlic and caper dressing, crispy leek and Parmesan crumb, chard, leek oil Gluten, Milk, Sulphites, Mustard	
BURGER	£10.00
2 beef patties, gem, tomato, relish, 'Big Mac' sauce, onion seed brioche bun Gluten, Eggs, Milk, Mustard, Sulphites, Celery	
STONEBASS	£21.00
Stone bass, salsify, celeriac purée, spinach, roasted shallot, brown shrimp butter Milk, Crustaceans, Fish	
CHICKEN	£20.00
Chicken breast, thigh, confit leek, spinach, garlic and caper dressing, leek and Parmesan crumb Gluten, Milk, Celery, Sulphites, Mustard	
PORK BELLY	£19.00
Pork belly, celeriac fondant, purée, savoy cabbage, apple, red wine sauce Milk, Celery, Sulphites	
STEAK	£22.00
8oz Rump steak, Cavolo Nero, brandy mushroom sauce Milk, Celery, Mustard, Sulphites	

SIDES - ALL £4.50

STEALTH FRIES V, VE
Gluten
GREEN BEANS, SHALLOTS AND CONFIT GARLIC V, VE
SAVOY CABBAGE, LYONNAISE ONION, BACON
Milk
GARLIC CREAMED KALE V
Milk
ROASTED BEETROOT, HAZELNUTS, GOAT'S CHEESE V
Milk, Nuts
SMASHED CRISPY POTATOES, COAL SMOKED EMULSION
Eggs, Sulphites, Mustard



DESSERTS

CHEESECAKE	£9.50
Vanilla cheesecake, apple compote, oat granola, salted caramel ice cream Milk, Eggs, Gluten, Nuts, Sulphites	
CHOCOLATE	£9.50
Chocolate mousse, caramel hazelnuts, cake, hazelnut chantilly Milk, Eggs, Nuts	
SOUFFLE	£9.50
Seasonal soufflé, ice cream Eggs, May contain — Gluten, Nuts. Please ask your server for today's flavour	
CHEESE	£13.00
Selection of British cheeses, chutney, quince, grapes, crackers Celery, Milk, Mustard, Sulphites	

DESSERT & FORTIFIED WINES

	100ML
DEEN'S BOTRYTIS SEMILLON, AUSTRALIA	£8.65
This sweet white wine is made from Semillon affected by Noble Rot (botrytis) which imparts luscious, intense flavours of citrus, apricot and honey. Oak maturation for 12 months adds complexity.	
CAMPBELLS RUTHERGLEN MUSCAT NV	£8.65
A stunning muscat from Australia with plenty of molasses, toffee and raisin notes. An intense and slightly spiced which has an amazing balance between richness and complexity.	
GRAHAMS LATE BOTTLED VINTAGE	£8.30
Graham's Late Bottle Vintage port is created from wine from a single harvest all from Graham's Malvedos Vineyard in Portugal. This LBV offers great depth and complexity.	