

TO GRAZE

Sundried Tomato & Confit Garlic Focaccia, Olive Oil & Balsamic V **£5**

Smoked Almonds N **£5**

Mixed Olives VG **£5**



TO START

Salt Baked Beetroot, Goats Cheese Croquette, Pickled Beetroots, Radicchio V **£9**

Soup Of The Day, Warm Sourdough GFA V **£8**

Ham Hock Terrine, Parsley & Caper Salsa Verde, Sourdough DF **£9.50**

Salmon & Cod Fishcake, Watercress Velouté **£9.50**

Butter Poached King Prawns, Burnt Leeks, Romesco Sauce, Toasted Almonds **£10**

Creamed Pumpkin Risotto, Crispy Sage GF VGA **£8**

TO FOLLOW

Wild Mushroom & Truffle Gnocchi, Parmesan V VGA **£18**

Oven Roasted Cod, Cauliflower Puree, Parmentier Potatoes, Spinach, Beurre Blanc Butter GF **£24**

Chicken Supreme, Potato Fondant, Pancetta, Wild Mushroom, Puy Lentil GF **£19**

Beef Shin Ragu Rigatoni, Peccorino **£19**

Lamb Rump, Celeriac Fondant, Celeriac Pure, Cavolo Nero, Rosemary Jus GF **£24**



Please inform a member of our team if you have any allergies or dietary requirements before placing your order. While we take great care in preparing our food and drinks, all dishes are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any item will be completely free from traces of allergens.

A full list of allergens is available upon request.

v-vegetarian vg-vegan vga-vegan available

gf-gluten free gfa-gluten free available

df-dairy free n-contains nuts



PIZZA & STEAK

Tomato, Basil & Mozzarella Pizza GFA, VGA **£14.50**

Chicken, Chorizo, Bacon Pizza GFA **£16.50**

Pepperoni, Hot Honey Pizza GFA **£16**

Wild Mushroom, Rocket, Garlic & Truffle Oil, Parmesan Pizza GFA, VGA **£15.50**

12oz Flat Iron Steak, Crispy Fries, Watercress & Shallot Salad DF, GF **£29**

10oz Ribeye Steak, Crispy Fries, Watercress & Shallot Salad DF. GF **£32**

SAUCES & SIDES

Fries **£5**

Parmesan & Truffle Fries **£6.50**

Chunky Chips **£6**

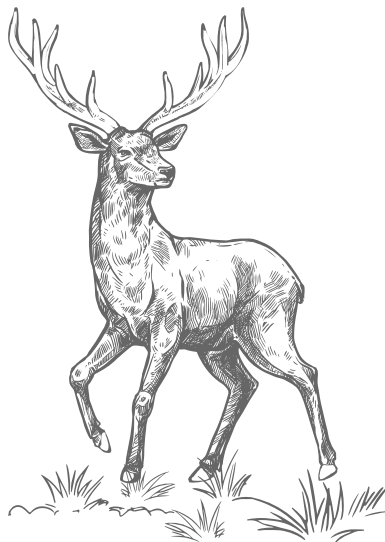
Roasted Rosemary Potatoes **£4**

Buttered Seasonal Veg **£4**

Garlic Bread **£5**

Crispy Seasonal Salad **£4**

Selection of Dips **£1.50 Per Dip**



Peppercorn Sauce **£4**

Blue Cheese Sauce **£4**

Garlic Butter **£4**

Red Wine Jus **£4**



Please inform a member of our team if you have any allergies or dietary requirements before placing your order. While we take great care in preparing our food and drinks, all dishes are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any item will be completely free from traces of allergens.

A full list of allergens is available upon request.

v-vegetarian vg-vegan vga-vegan available

gf-gluten free gfa-gluten free available

df-dairy free n-contains nuts

TO FINISH

White Chocolate Mascapone, Caramelised Plums, Pistachio Crumb, Olive Oil GF V **£10**

Coffee & Cream Mille Feuille V **£9**

Spiced Carrot Cake, Warm Caramel Sauce, Vanilla Ice Cream V **£9**

Burnt Basque Cheesecake, Mixed Berry Compote GF V **£9**

Ice Cream & Sorbet VGA **£2.50 Per Scoop**

Please ask your server for our selection

Cheeseboard **2 Cheeses £14 / 3 Cheeses £18**

Served With Sourdough Crackers, Quince, Celery & Chutney

White Lake Driftwood Goats Cheese

Driftwood is a beautifully creamy and soft textured goats cheese. Dusted in ash, with a geotrichum rind you may notice subtle peppery and earthy undertones, while also boasting citrus notes. This award-winning cheese is one that sells itself. Made with unpasteurised milk and vegetarian rennet.

Shepherds Purse Harrogate Blue

Harrogate Blue is an exquisite, velvety cheese adorned with delicate blue veins, offering a luxurious creaminess that unfolds into a harmonious blend of mellow blue notes, culminating in a subtle peppery finish.

Snowdonia Black Bomber Mature Cheddar

An extra mature cheddar, aged for 15 months, offering a smooth, creamy texture with a delicate balance of sweet and tangy notes. This cheese boasts a mild savoury aroma and a rich, pale creamy-yellow appearance, making it a flavourful yet refined choice for cheese lovers.

COFFEE

Espresso **Single £3 / Double £3.50**

Americano **£3.50**

Latte **£3.75**

Cappuciono **£3.75**

Hot Chocolate **£3.75**

Selection of Teas **£3.50**

Liqueur Coffees **£7**

Please inform a member of our team if you have any allergies or dietary requirements before placing your order. While we take great care in preparing our food and drinks, all dishes are prepared in a kitchen where allergens are present. Therefore, we cannot guarantee that any item will be completely free from traces of allergens.

A full list of allergens is available upon request.

v-vegetarian vg-vegan vga-vegan available

gf-gluten free gfa-gluten free available

df-dairy free n-contains nuts

