

Starters

Cauliflower soup, pickled walnut, sourdough v+ 6.0 Baked goat cheese, pistachio crust, candied walnuts, pear purée v 8.0 Crayfish & brown crab salad, melon, avocado, dill 9.0 Smoked haddock fishcake, capers, pickled cucumber, garlic mayo 8.5

Roasts

Roast sirloin of beef, horseradish cream 19.0

Roast Hampshire belly of pork, apple sauce 17.5

Roasted half Norfolk chicken, stuffing 17.5

Roasted swede & beetroot Wellington, vegan gravy v+ 16.0

Served with roast potatoes, honey roasted carrots & parsnips, celeriac puree, braised red cabbage, Yorkshire pudding & gravy

All roasts can be served for kids (small portion) 9.0

Mains

Pan roasted cod loin, aioli, fried leek, colcannon mash, leek velouté 15.5

Mushroom & beetroot burger, applewood cheese, caramelised red onion, lettuce, fries v+ 14.5

Sides +4.5 each

fries v+ / sweet potato fries v+ / triple cooked chips v+ / roast potatoes v+ / herb marinated olives v+ / mixed leaf salad v+

For allergen advice – please ask your waiter. (v+) = vegan, (v) = vegetarianA discretionary service charge of 12.5% will be added to your bill. Price is inclusive of VAT at the current rate.

Our fish is MSC certified & sourced locally from sustainable stocks only. Our meat is free range & farm assured. All food is freshly prepared on site.