

APPETISERS

SPECIALITY BREADS olive oil balsamic vinegar NF, V	£	4
POT OF MIXED OLIVES NF, GF, V		4
ANTIPASTI MEATS feta sun-blushed tomatoes NF, GF		5
GAMBAS PIL-PIL NF, GF		5
WARM PORK CRACKLING apple sauce NF, GF		4

STARTERS

WARM FIG, BINHAM BLUE, WALNUT AND ENDIVE SALAD GF, V	£	8
MACKEREL PÂTÉ pickled cucumber brioche crisp fennel gel NF, GFA		7
PRESSED CONFIT OF BELLY PORK prune purée charred cauliflower caramelised apples NF, GF		8
SMOKED HADDOCK AND CHEDDAR CROQUETTE leek, pea and mint fricassee NF, GF		8
BAKED HALF CAMEMBERT red onion jam crisp bread thins NF, GFA		7
GAMBAS PIL-PIL king prawns cooked in olive oil, fresh chilli, garlic, white wine, butter and paprika fresh chopped parsley crusty bread lemon wedge NF, GFA		9

MAIN COURSES

GRILLED SEABASS FILLET salt and vinegar mash lemon and tarragon velouté garden pea mousse savoy crisp NF, GF	£	14
TRIO OF PORK pork and leek sausage pork fillet belly pork thyme and apple sauce white pudding fondant potato roasted carrots and parsnips NF		15
ADNAMS BEER BATTERED FISH OF THE DAY garden peas chips lemon wedge pea shoots NF, GFA		16
BREADED SCAMPI TAILS chips house salad garnish lemon wedge pea shoots NF		13
HOMEMADE BEEF LASAGNE salad garnish garlic baguette NF		13
PAN ROASTED CORN FED CHICKEN spiced chickpea purée shallot rings crispy potatoes mango chutney coriander and watercress salad lime yoghurt dressing GF, NF		15
SHOULDER OF LAMB RAGU pappardelle pasta parmesan shavings rocket salad NF		16
ROASTED BEETROOT AND GOATS CHEESE RISOTTO toasted pine-nuts crisp sage leaves beetroot crisps GF, V		11
VEGETABLE AND CHICKPEA TAGINE giant couscous apricot, raisin and almond bread V		11
WILD MUSHROOM AND SPINACH STROGANOFF wild basmati rice parmesan crisp NF, GF, V		11

SIDE ORDERS

GARLIC BAGUETTE NF, V	£	3	ESTRELLA BATTERED ONION RINGS NF, V	£	3
BOWL OF CHIPS NF, GF, V		3	STILTON SAUCE NF, GF		2
BUTTERED NEW POTATOES NF, GF, V		3	PEPPERCORN SAUCE NF, GF		2
CRISP HOUSE SALAD NF, GF, V		5			