

31K

DINNER MENU

1 - COURSE £16

2 - COURSE £22

3 - COURSE £28

TUESDAY - SATURDAY

4 - 9

we've included notes for our vegan and gluten-free diners;
for a full list of allergens, please scan the QR code

TO START

■ **carrot and coriander soup** served with lightly-toasted sourdough bread

v_g

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■ **chicken liver parfait** with red onion jam, on toasted sourdough

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■ **garlic mushroom fricassee** with rosemary, in vegan cream, on sourdough

v_g

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*all starters available
* gluten-free*

MAIN

■ **pressed belly pork** slow-roast meat with a crispy layer of crackling

v_g

■ **mushroom stroganoff pie** with spinach in a flaky puff pastry

v_g

■ **pan-fried salmon** fillet cooked with the zest and juice of a blood orange

g_f

■ **squash + sage croquette** herby winter veg, deep-fried until crispy

g_f

+ SAUCE

■ **parsley cream** split with green streaks of fresh herb-infused oil

v_g

g_f

■ **bramley apple ketchup** sweet, tangy, and perfect for dipping

v_g

g_f

■ **gravy** stewed gently, on a low heat, until rich, dark and glossy

v_g

g_f

■ **honey butter** churned with red chillies and flamed before serving

g_f

+ SPUD

■ **garlic mash** smooth, creamy maris pipers laden with salted butter

g_f

■ **fondant** cut, browned, and braised in vegetable stock until tender

v_g

g_f

■ **triple-cooked chips** parboiled and poached in oil before deep-frying

v_g

g_f

■ **roast new potatoes** coated in olive oil, rosemary and black pepper

g_f

+ GREEN

■ **beer-braised cabbage** quartered, charred and slow-cooked

v_g

g_f

■ **carrots** slow-roasted root vegetables in golden demerara sugar

v_g

g_f

■ **garden peas** sautéed in a pan with a sage-infused butter

v_g

g_f

■ **celeriac remoulade** winter slaw in a sweet mustard dressing

g_f

FOR PUD

■ **sticky toffee pud** sweet sponge cake coated in a rich caramel

■ **truffle brownie** served warm, with a scoop of vanilla ice cream

g_f

■ **blackberry and apple crumble** served with a vegan vanilla custard

v_g

