

TO START

HOMEMADE SOUP OF THE DAY (V, VE, GF) £7

BUTTERNUT SQUASH RISOTTO (VE, V, GF) £8
Truffled vegetables, walnut foam

KING PRAWN TEMPURA (GF) £10
Asian salad, sweet chilli & ginger

HAM HOCK & APRICOT TERRINE (GF) £8
Pickled vegetable salad, mustard mayo

MAINS

LAMB RUMP (GF) £24
Crispy shoulder, celeriac, cavolo near, confit shallot & garlic, madeira jus

BEEF FILLET (GF) £34
Creamed kale, confit potato, wild mushrooms, ale braised roscoff onion, rich red wine jus

SCOTTISH HALIBUT (GF) £26
BBQ courgette, wild garlic & pea puree, wild mushrooms, mussels, champagne sauce

PAPARDELLE PASTA (V) £16
Wild mushrooms, peas, wild garlic, truffle cream & shavings

CHICKEN BREAST (GF) £18
Wild garlic mash, wilted greens, smoked bacon & onion sauce, leek

CHEFS DAILY SPECIALS

HEREFORSHIRE 8OZ SIRLOIN STEAK (GFO) £25
Caramalised king oyster mushroom, tomato, triple cooked chips

THAI GREEN CHICKEN CURRY *mild* (GFO) £15
Basmati rice

PAN SEARED GILT HEAD BREAM (GF) £16
Samphire, pink fir potatoes, purple sprouting broccoli

SIDES

TRIPLE COOKED CHIPS £4 SEASONAL VEGETABLES £4 HOUSE SALAD £4