

### ***Nibbles***

Marinated Vinci olives, focaccia, olive oil & balsamic £7.95

Garlic ciabatta £2.75, Garlic ciabatta with cheese £3.25

Cured pork platter, focaccia & pickles £9.95

### ***Small Plates***

Chefs seasonal soup, warm bread & lightly salted butter - £6.95 (V)(VV)

Garlic king prawns, seared king scallops, crispy chorizo & warm homemade bread - £10.95

Spiced buttermilk chicken fillet skewers, paprika aioli, confit pepper dressed salad - £7.95 (GF)

Sautéed wild mushrooms & baby spinach, crushed chestnut & madeira - £7.25 (V)(V)

Bloody Mary prawn cocktail, charred hot smoked salmon, avocado, sundried tomato

& cucumber salad- £8.25 (GF)

### ***Large plates***

8-hour braised beef cheek & horseradish croquettes, smoked celeriac, wild mushrooms, crispy pancetta & jus- £16.95

Roast Banham chicken breast, truffled potato & celeriac dauphinoise, roast baby beets & carrot tops - £17.25 (GF)

“Trio of salmon”; chargrilled hot smoked salmon risotto with creme fraiche & dill, confit salmon fillet braised leeks & keta salmon- £18.95 (GF)

Butternut squash & mushroom wellington, curly kale, herby new potatoes, green peppercorn & brandy soya cream sauce - £13.50 (V)(VV)

Fillet of pork in chive crumb pan roasted, sautéed chestnut mushrooms, cavolo nero, creamed wholegrain mustard mashed potato & jus - £17.50

Spiced baked cauliflower, smoked celeriac, braised leeks & butternut squash purée £13.95 (V)(VV)(GF)

### ***Steaks***

6oz Rump steak - £14.95

6oz Fillet steak - £22.95

8oz Sirloin steak - £22.95

All steaks are served with wilted baby spinach, wild mushrooms, twice cooked hand cut chips, crispy shallots & peppercorn sauce