

## MENU (MON-SAT)

### Starters

#### Wild mushroom & thyme soup **VE/GF**

Crispy sage, crusty bread – 9

#### Topside of beef **GF/N**

Radiccio, hazelnut & parmesan salad – 14

#### Asparagus **VE/GF**

Lemon tahini sauce – 12

#### White anchovies

Tomato & garlic crostini, black olive tapenade, chive oil – 12

#### Smoked duck & figs **GF/N**

Celeriac puree, pomegranate, honey & walnut dressing – 13

#### Sticky vegetable skewers **VE**

Sesame miso hummus – 10

### Sides

Heritage tomato salad – 6.5 **VE/GF**

Radiccio, hazelnut & parmesan salad – 6.5 **V/GF/N**

Purple sprouting broccoli – 4.5 **V / GF**

Jersey royals, herb butter – 4.5 **V / GF**

Twice-cooked hand-cut chips – 4.5 **V/VE/GF**

Sweet potato fries – 4.5 **V/VE/GF**

Onion rings – 4

Garlic ciabatta – 4 **V**

Skinny fries – 3.5 **V/VE/GF**

### Mains

#### Lamb rump **GF**

Jersey royals, asparagus, roasted shallot, redcurrant jus, wild garlic salsa verde – 27

#### Halibut **GF**

King prawns, mussels, samphire, sauteed potatoes, roasted lime & white wine velouté – 28

#### Five-spice pork belly **GF**

Yakisoba noodles, bok choy, hoisin, garlic & chilli sauce – 27

#### Black garlic & miso chicken

Sesame potato wedges, burnt red pepper, purple sprouting broccoli, miso & soy dressing – 25

#### Spaghetti carbonara **GFO**

Pancetta, pecorino, egg yolk, garlic ciabatta – 21

#### Asparagus, pea & hazelnut pappardelle **VE/N**

Lemon & thyme oil, dairy-free parmesan cheese – 21

#### Steak, pancetta, baby onion & red wine pie

Slice of homemade shortcrust pastry pie, twice-cooked hand-cut chips, savoy cabbage, gravy – 20

#### Wild mushroom bourguignon pie **VE**

Slice of homemade shortcrust pastry pie, twice-cooked hand-cut chips, savoy cabbage, gravy – 20

#### W.H. bacon cheeseburger

8oz prime beef patty, bacon, balsamic cheddar, lettuce & tomato relish. Served with a rocket, tomato & parmesan salad, fries & onion rings – 20

### Desserts

#### Burnt Basque cheesecake **V/GF**

Calvados poached pear – 10

#### Lime pie **V**

Pineapple & Passionfruit Sorbet – 10

#### Chocolate & almond torte **V/GF**

Clotted cream – 10

#### Banana & tahini brûlée tart **VE/GF**

Caramel Swirl non-dairy ice-cream – 10

#### Yorkshire cheese & biscuits **V/GFO**

Smoked Wensleydale, Yorkshire brie, Shepherd's Purse blue, Abbot's Bronze cheddar with balsamic onion – 10

#### Scoop of ice cream – 1.5 per scoop

Choose from:

- Vanilla
- Strawberry
- Rocky Road
- Caramel Honeycomb
- Caramel Swirl **VE**
- Pineapple & Passionfruit Sorbet **VE**

## Toasted Ciabattas

(Lunchtimes Mon – Sat only)

Served with fries and a rocket, tomato & parmesan salad – 13

Chicken, chorizo, manchago, rocket & garlic mayo  
**GFO**

Cumberland sausage, fried onion & tomato relish

Roasted ham, 3 cheese & red onion **GFO**

Bacon, Lettuce & Tomato **GFO**

Sauteed mushroom, Lettuce & Tomato **VE /GFO**

## Children's Menu

### Half portion of pie

Twice-cooked hand-cut chips, savoy cabbage, gravy – 13

### Roast chicken & chips

Garden peas, gravy – 13

### Cumberland sausage & mash

Garden peas, onion gravy – 13

### Mac & cheese **V**

Garlic ciabatta – 13

### Sourdough pizza bread

Rocket, tomato & parmesan side salad & fries – 13

- Margarita with fresh basil & oregano **V**

- Chorizo, Chicken & Red Onion

**SERVICE NOT INCLUDED.** Except for bookings of 8 or more, where a discretionary 10% is added to the bill. 100% of gratuities are shared among our amazing team.

**V** – Vegetarian, **VE** – Vegan, **GF** – Gluten Free, **GFO** – Gluten Free Option, **N** – Contains nuts.

We source as much of our food as locally as possible, so all menu items are subject to availability. Our kitchen uses gluten and nuts in many dishes. Our menu descriptions may not show all the ingredients in every dish. For more info, please ask for the allergen menu.