



SUGGESTED DRINKS

Jaipur IPA 5.9% 4.80

Whiskey Sour 9.00

OYSTERS

Natural 1 for 2.50, 3 for 6.00, 6 for 11.00

Tempura 3 for 7.00, 6 for 12.00

STARTERS

Bread & Olives (v) 3.50

Butternut Squash Soup, Toast (v) 5.00

Candy Beetroot, Purple Sprouting Broccoli, Hazelnuts (v) 6.00

Charred Mackerel, Golden Beetroot, Chicory, Dill Crème Fraiche 6.00

Braised Ox Cheek, Horseradish Mash, Braising Juices, Pickled Shallot 8.50

ROASTS

40 Day Aged Roast Topside of Beef, Braised Red Cabbage, Horseradish Sauce 17.50

Cider Braised Tudge's Pork Belly, Choucroute, Bacon, Apple Sauce 16.00

Daphne's Leg of Lamb, Mixed Squash, Mint Sauce 17.00

Corn Fed Chicken Breast, Confit Leg & Almond Stuffing, Spouting Broccoli 16.00

Vegan Nut Roast, Onion Gravy 14.00

(All Roasts Served with Roast Potatoes, Carrots, Yorkshire Pudding, Mixed Greens)

Nut Crusted Fillet of Salmon, Crab Bisque, Cockles, Braised Fennel, Curly Kale 15.50

DESSERTS

Please ask your server for the dessert menu

SERVICE NOT INCLUDED

For Full Information Regarding Allergens Please Ask A Member Of Staff