



STARTERS

- Leek & Potato Soup, Crispy Leeks, Toast* (v) 6.50
Steamed Mussels, White Wine, Garlic, Shallots (gf) 7.50
Purple Sprouting Broccoli, Beetroot, Almonds (vgn / gf) 5.00
Ham Hock Terrine, Cornichons, Toast 7.50

MAINS

- Beer Battered Coley, Minted Peas, Tartare Sauce, Chips 12.00
The Colonel Fawcett Cheeseburger, Chips 12.00
8oz Onglet Steak, Spring Greens, Hasselback Potato, Bone Marrow Gravy (gf) 16.00
Braised Puy Lentils, Heritage Beetroot, Rainbow Chard, Artichoke (vgn / gf) 12.00
Parsnip Gnocchi, Mushrooms, Baby Spinach, Tarragon Salsa, Parsnip Crisps (vgn) 11.00
Roast Hake, Confit Potatoes, Samphire, Wild Garlic Mayo, Pickled Fennel (gf) 15.00
Tudge's Sausages, Spring Greens, Mustard Mash, Jus 12.50

SIDES & SNACKS

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| Hand Cut Chips, Aioli 3.50 | Bread & Olives 3.50 |
| Seasonal Greens (gf) 4.00 | Fish Goujons 4.00 |
| Honey Mustard Mini Sausages 4.50 | Black Pudding Scotch Egg, Cornichons 5.00 |
| Padron Peppers (gf) 5.00 | Mac and Cheese Croquettes 4.50 |
| Chicken Croquettes 4.50 | Marinated Anchovies, Toast 5.00 |

DESSERTS

- British & Irish Cheeseboard, Chutney, Crackers* 10.00
Sticky Toffee Pudding, Vanilla Ice Cream 6.00
Chocolate Fondant, Prune & Armangac Ice Cream 6.00
Bramley Apple Crumble, Vanilla Custard 5.50
Cereal Milk Panna Cotta, Poached Rhubarb 6.00

Table Service until 15.00. We thank you for ordering at the bar from 17.00

SERVICE NOT INCLUDED // For Full Information Regarding Allergens, Please Ask a Member of Staff