

## **WHILE YOU WAIT**

Artisan bread, herb butter £2 **V**

Proper pork scratchings £2 **GF**

King prawns wrapped in filo pastry, chilli dip £4

Marinated olives £2 **GF**

Bite size honey glazed chorizos £4 **GF**

## **BOARDS**

All sharing boards come with artisan bread & rocket garnish.  
Ask for gluten free bread if required.

### **The Greens Board £12 **V****

Halloumi fries, eggplant parmigiana, spiced hummus,  
sun blushed tomato arancini, crudités

### **Chefs Board £15**

Baby back ribs, spiced shredded beef, honey roasted  
bite size chorizos, beef polpette

### **Fisherman's Board £14**

Salmon rillettes, thai crab fish cakes, prawn pilpil,  
cajun spiced calamari

## **STARTERS**

Freshly made soup of the day with artisan bread £5

Crown prince squash risotto, toasted pumpkin seeds £6 **V** **GF**

Pan seared king scallops, pancetta crisp, cauliflower puree £9 **GF**

Duck liver & orange parfait, toasted brioche,  
pickled beetroot salad £6

Thai crab fish cake, pickled cucumber noodles,  
chilli & maple dressing £6 **GF**

Beef carpaccio, pickled girolles, cranberry & shallots,  
horseradish dressing £8 **GF**

## **MAINS**

Tender pork loin, apple potato rosti, bruised savoy cabbage  
with lardo, caramelised apple, pork jus £15 **GF**

Wellington of mushroom, courgettes, carrot & goats cheese,  
sundried tomato pesto £11 **V**

Braised scottish beef burger soaked in whiskey & garlic,  
caramelised onions, gruyere cheese, fat cut chips £12

Free range chicken supreme, salt baked celeriac,  
lentils & butternut squash £12 **GF**

Pan seared bream, slow cooked fennel, crushed new potatoes,  
chive butter sauce £15 **GF**

Hand made tagliatelle, olive tapenade, sun dried tomatoes,  
fresh basil £11 **V**

Local beer batter crispy cod, salt & vinegar fat cut chips,  
minted pea puree, tartar sauce £12

Lamb rump, whipped potato, honey glazed heritage carrots,  
kale, rosemary jus £17 **GF**

28 Day dry aged woburn 8oz rib eye steak £18 **GF**

28 Day dry aged woburn 8oz sirloin steak £18 **GF**

All our steaks are accompanied with hand cut chips, rocket,  
parmesan & balsamic salad, peppercorn sauce or herb butter

## **SIDES all sides £3**

Sweet potato wedges

Fat cut chips

Creamed spinach & gruyere cheese

Rocket, parmesan & balsamic salad

Seasonal vegetables

Battered onion rings

Please notify a member of our team if you have any  
allergies or intolerances. The following dishes are suitable  
for **V** vegetarians **GF** gluten free.

