

To Start

Marinated Belazu Olives, Lemon & Rosemary Oil 6.5 vg gf

Focaccia, Burnt Chilli & Garlic Butter 8.5 vg

Roasted Beetroot Hummus, Crispy Chickpeas, Pickles, Charred Flatbread 7.5 add Feta 2.5

Caramelised Parsnip Soup, Onion Bhaji, Curry Oil 8.5 gfa vg

Smooth Chicken Liver Parfait, Brandy & Apple Chuntney, Toasted Brioche 9.5 gfa

Cured Chalk Stream Trout Tartare, Tempura Scallop, Pickled Cucumber, Buttermilk & Dill Oil Dressing, Sourdough Crisps 12

Warm Salad of Jerusalem Artichokes, Black Garlic Emulsion, Torched Tunworth, Truffle Vinaigrette 9 gf vga

To Follow

Battered Line Caught Haddock, Fat Chips, Tartare Sauce, Minted Peas, Lemon 14.5/18.5 gf
Double Cheeseburger, Roasted Garlic Mayo, Chilli Jam, Pickles & Fries 18 gfa
Moving Mountains Beetroot Burger, Smoked 'Cheese', Garlic Mayo, Chilli Jam, Fries 18 vg
Sweet Potato Katsu Curry, Lime Leaf Rice, Pickled Ginger & Carrot, Crispy Onion 15.5 vg
Add Chicken 5
Add Panko Katsu Tiger Prawns 5

Norfolk Turkey Crown, Fondant Potato, Honeyed Carrots, Apricot Stuffing, Creamed Brussel Sprouts, Pigs in Blankets, Thyme Jus 23

Green Egg Smoked & Red Wine Braised Beef Short Rib, Glazed Shallots, Horseradish Mash, Cavolo Nero, Red Wine Jus 28 gf

South Coast Hake, Roasted Tomato, Chorizo & Butterbean Cassoulet, Purple Kale & Mascarpone 24 gf

Please see our blackboards for our local dry-aged steaks, chops and seasonal specials

On the Side

Pigs In Blankets 6
Skin On Fries 5
Chunky Chips 5
Mixed Leaf Salad, House Dressing 5

Buttered Seasonal Mixed Greens 6 Red Wine Jus 2.5 Burnt Chilli or Garlic Butter 2