

## To Start

Marinated Belazu Olives, Lemon & Rosemary Oil 6.5 vg gf

Focaccia, Burnt Chilli & Garlic Butter 8.5 vg

Roasted Red Pepper Hummus, Crispy Chickpeas, Pickled Red Onion, Charred Flatbread 7.5 add Feta 2.5 vg vga gfa

Soup of the Day, Warmed Sourdough, Butter 8.5 gfa vg

Smoked Haddock & Dill Fishcake, Panko Egg, Tartare Beurre Blanc 12 gf

Pulled Pork, Chorizo & Parmesan Arancini, Garlic & Herb Mayo 10

Buffalo Chicken Wings W/ House Blue Cheese Dip 8

Whole Baked Camembert, Honey, Garlic & Rosemary, Sourdough, Chilli Jam, Crudites 20

## To Follow

Battered Line Caught Haddock, Fat Chips, Tartare Sauce, Minted Peas, Lemon 14.5/18.5 gf
Our Six Nations Burger, 4oz Patty, Fried Egg, Black Pudding, Scorched Leeks, Mozzarella & Red
Onion Marmalade, 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

Herb Stuffed Porchetta, Grilled Hispi, Honeyed Chantenay Carrots & Beets, Burnt Apple Purée, Cider Cream Sauce, Salsa Verde 23

Calves Liver, Crispy Bacon, Creamy Mash & Gravy 17

Pan Roast South Coast Hake Fillet, Masala Sauce, Sweet Potato Saag Aloo, Onion Bhaji Crumb 24 Pie of the Day, Braised Red Cabbage, Creamy Mash Potato, Proper Gravy 18

Please See Specials Boards for our rotating Seasonal Specials

## On the Side

Skin On Fries 5 Chunky Chips 5 Buttered Seasonal Mixed Greens 6 Red Wine Jus 2.5 Burnt Chilli or Garlic Butter 2