

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, 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

Smooth Chicken Liver Parfait, Brandy & Apple Chuntney, Sourdough 9.5 gfa

Cured Chalk Stream Trout Pate, Sourdough, Mixed Leaves 12 gfa

Warm Salad of Jerusalem Artichokes, Black Garlic Emulsion, Torched Tunworth Cheese, 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

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

Gin & Blackberry Venison Sausages, Creamy Mash, Seasonal Greens & Onion Gravy 17

Pan Roast South Coast Hake Fillet, Massala Sauce, Sweet Potato Saag Aloo, Onion Bhaji 24

Pie of the Day, Braised Red Cabbage, Fondant Potatoe, Proper Gravy 18

Please See Specials Boards for our rotating Seasonal Specials

On the Side

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