



M E N U

STARTERS

Salt & pink pepper squid, black garlic aioli	7.50
Carrot, red onion & spinach bhaji, mango chutney (VG)	6.00
Lamb & almond kofta, minted yoghurt, red onion salad & pickled cucumber	7.50
Sticky sesame cauliflower bites (VG)	6.00
Roasted squash soup, sticky miso mushrooms, puffed wild rice (VG)	6.00
IPA Cured Salmon, soused cucumber & fennel, crispy capers	7.50
Beef brisket croquettes, mustard mayo	7.50

MAIN COURSES

Chicken leek & bacon pie, mash potato, winter greens, gravy	14.00
Celeriac steak, port, raisin & caper sauce, crisp salad, pinenuts (V)	12.50
Cheeseburger, smoked bacon, chorizo jam, mustard mayo, pickles, slaw and fries	13.50
Portobello helles battered haddock, triple cooked chips, mushy peas, tartare sauce	14.00
Maple roasted squash, quinoa tabouli salad, lemon tahini dressing, salted almonds (VG)	12.50
Salmon, cider & celeriac cream sauce, crispy mussels	17.50
Buttermilk chicken burger, harissa mayo, slaw and fries	13.50
Sirloin steak, triple cooked chips, peppercorn sauce	20.00

SIDES – £3.00

- Buttered winter greens (V)
- Seasonal salad leaves (VG)
- Mash potato (V)
- Triple cooked chips (VG)

Before you order your food and drink, please inform a member of the staff if you have a food allergy or intolerance. A voluntary 10% service charge will be added to your bill today, all of which goes directly to the pub team. Please ask your server to remove this if you would rather it was not added.