

## NIBBLES & SHARERS

<b>'NDUJA PINSA TONDA</b> <i>Flatbread, blue cheese, 'Nduja &amp; cherry tomato paste</i>	7.95	<b>BLUE CORN TORTILLA</b> <i>Guacamole &amp; Pico-de-Gallo</i>	7.95	<b>OLIVES</b> <i>Marinated olives</i>	4.45
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## STARTERS

<b>HOT SMOKED TROUT</b> <i>Celeriac remoulade, pickled shallots, toasted sourdough</i>	11.95	<b>ORIENTAL VEGETABLE DUMPLINGS</b> <i>Wakame, soy &amp; ginger dressing</i>	8.95	<b>SOUP OF THE DAY</b> <i>Mini rustic loaf</i>	7.95
<b>CRISPY SALT &amp; PEPPER FRIED SQUID</b> <i>Garlic aioli, grilled lemon</i>	11.25	<b>TRUFFLE &amp; CHEESE ARANCINI</b> <i>Cheddar cheese sauce, grated Parmesan, truffle oil</i>	8.95	<b>CHICKEN &amp; HAM HOCK TERRINE</b> <i>Crispy truffled egg</i>	9.45

## MAINS

<b>PAN-SEARED CORNISH PLAICE</b> <i>Sautéed new potatoes, brown shrimp butter, crispy capers</i>					24.95
<b>ROAST BUTTERNUT SQUASH RISOTTO</b> <i>Crispy sage, chargrilled baby courgettes, peashoots</i> <i>Add pancetta +1.95</i>					16.95
<b>WARM FALAFEL SALAD</b> <i>Butternut squash, beetroot hummus, feta, olives, pomegranate</i>					15.95
<b>WILD MUSHROOM LINGUINI</b> <i>Herb crumb, creamy cheese sauce</i> <i>Add pancetta +1.95</i>					17.95
<b>VEGAN BURGER</b> <i>Spiced mixed broad beans, peas &amp; spinach, breadcrumb, farmhouse bun, gem lettuce, beef tomato, red onions, chimichurri, skin-on seasoned fries</i>					17.95
<b>WAGYU BURGER</b> <i>Beef &amp; pancetta, sesame seeded brioche bun, horseradish mayonnaise, gem lettuce, beef tomato, caramelised onion, gherkin, skin-on seasoned fries</i> <i>Add bacon +2.45 Add cheese +1.95 Add truffled mushroom +1.45 Add extra Wagyu patty +6.95</i>					19.95
<b>8oz DRY AGED FILLET STEAK</b> <i>Chunky chips, truffle butter, half roasted garlic</i>					37.95
<b>10oz DRY AGED RIBEYE</b> <i>Chunky chips, truffle butter, half roasted garlic</i> <i>Add a sauce: Peppercorn, garlic butter, Béarnaise, chimichurri +2.45</i>					35.95

## ROASTS

*All roasts are served with roast potatoes, maple glazed root vegetables, cabbage, leeks & peas*

<b>DRY AGED NATIVE BREED ROAST BEEF</b> <i>Yorkshire pudding, traditional gravy</i>	23.95
<b>ROAST CHICKEN SUPREME</b> <i>Sage &amp; shallot stuffing, Yorkshire pudding, traditional gravy</i>	19.95
<b>BEETROOT WELLINGTON</b> <i>Roasted new potatoes, vegan gravy</i>	17.95
<b>PORK LOIN</b> <i>Yorkshire pudding, traditional gravy</i>	20.95
<b>ROAST RUMP OF LAMB</b> <i>Yorkshire pudding, traditional gravy</i>	25.95
<b>TRIO OF ROAST</b> <i>Dry aged native breed roast beef, roast chicken, sage &amp; shallot stuffing, pork loin, Yorkshire pudding, traditional gravy</i>	27.95

## SIDES

<b>MIXED HOUSE SALAD</b> <i>Lemon basil dressing</i>	3.45
<b>SKIN-ON SEASONED FRIES</b> <i>Add truffle &amp; Parmesan +1.95</i>	4.45
<b>CHUNKY CHIPS</b> <i>Add truffle &amp; Parmesan +1.95</i>	4.45
<b>SWEET POTATO FRIES</b>	4.95
<b>BATTERED ONION RINGS</b> <i>Blue cheese dip</i>	5.45
<b>TENDERSTEM CHILLI BROCCOLI</b>	5.95
<b>MAPLE &amp; MUSTARD GLAZED CARROTS</b>	5.45
<b>SAUTÉED GREENS &amp; PANCETTA</b>	5.95
<b>CREAMED SPINACH</b>	5.95
<b>CAULIFLOWER CHEESE</b>	5.95
<b>PIGS IN BLANKETS</b>	6.45



## DESSERTS

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<b>BAKED CHOCOLATE BROWNIE</b>	8.45
<i>Vanilla ice cream, chocolate glaze</i>	
<b>PECAN PIE</b>	8.45
<i>Maple syrup, condensed milk ice cream</i>	
<b>APPLE TARTE TATIN</b>	8.45
<i>Vanilla ice cream</i>	
<b>STICKY TOFFEE PUDDING</b>	8.95
<i>Toffee sauce, salted caramel ice cream</i>	
<b>RUM BABA</b>	9.45
<i>Fresh berries, Chantilly cream, spiced rum syrup</i>	
<b>TIRAMISU</b>	8.45
<i>Coffee syrup, coffee chantilly</i>	
<b>CHOCOLATE ORANGE TART</b>	9.45
<i>Raspberry sorbet</i>	
<b>JUDE'S ICE CREAMS &amp; SORBETS</b>	
<i>Ask for today's flavours</i>	
2 scoops	4.95
3 scoops	5.95

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Allergen and dietary information is not listed on this menu. Please speak to a member of staff and view our allergen matrix before ordering. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For tables of 8 or more guests, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.

DEC25 – B – SUNDAY

