

STARTERS

Twice-baked cheddar soufflé, spinach & grain mustard (v)	12
Chicken liver parfait, red onion chutney & brioche	11
Prawn & lobster cocktail	16
Asian-style duck salad, carrot, cucumber & lambs' lettuce	13
Burrata, heritage beetroot, pomegranate & pistachios (v)	13
Soft shell crab, fennel, sweet chilli, mango & coriander	16



ROASTS

Roasts are served with roast potatoes, carrots & parsnips, cauliflower cheese & a selection of seasonal vegetables

Roast dry aged Hereford sirloin of beef, yorkshire pudding & horseradish crème fraîche	26
Roast pork loin & belly, apple sauce & crackling	25
Roast corn-fed chicken, pigs in blankets & bread sauce	25
Kid's roast	15

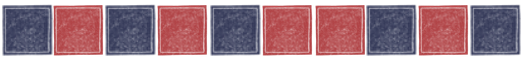
SNACKS

Scotch egg, piccalilli	8
Anchovies on toast, mojo rojo	10
Grilled chicken skewers, yogurt & cucumber	10
Parma ham, olives & pecorino	10
Sourdough & Netherend butter (v)	6

SIDES

all 7

French fries (v)
Triple-cooked chips (v)
Hispi cabbage & almond pesto (v)
Heritage tomatoes & crispy caper berries (v)
Baby gem & cucumber salad (ve)
Seasonal market greens (v)
Garlic sourdough baguette (v)



MAINS

Beer-battered cod, triple-cooked chips, peas & tartar sauce	23
Grilled calves' liver, creamed potato, crispy ham, onions & gravy	23
Mediterranean-style grilled salad, peppers, courgettes, lemon couscous & goats cheese (v)	21
Fillet of cod, roasted vegetables, new potatoes & smoked pepper dressing	28
Barrel aged feta, olives, sun-blushed tomato, cucumber & fresh oregano	21

BURGERS

Cheeseburger <i>Cheese slice. mature cheddar or stilton & fries</i>	21	Cajun fried chicken cheeseburger <i>Cheese slice, bacon, red cabbage slaw & gochujang ketchup</i>	21
Vegan burger (ve) <i>Lettuce, tomato, chilli jam, flaxseed bun & fries</i>	20		

Prices include VAT. An Optional Service Charge of 12.5% will be added to your bill. Allergens? - Please ask your host.