

SUPPER

Please ask about our daily specials.

APERITIFS	Winter Spritz; Aperol, Prosecco, Cranberry Juice, Soda, Orange	9.5
	Orange & Elderflower Gin & Tonic; Beefeater Gin, Cointreau, Fever-Tree Elderflower Tonic, Orange, Rosemary	9.5
	Sloe Bramble; Plymouth Sloe Gin, Chambord, Lemon Juice, Raspberries	10.5

NIBBLES	Garlic & Herb Marinated Olives (pb)	4.5	Pork Belly Bites; Calabrian chilli & honey glaze	8.5
	Warm Artisan Sourdough; whipped Maldon sea salted butter, olive oil & balsamic (v)(pbo)	6	Salt & Pepper Squid; aioli, chargrilled lemon	8

STARTERS	Soup of the Day; artisan sourdough roll, whipped Maldon sea salted butter (v)(pbo)	7
	Duck Rillettes; toasted artisan sourdough, red onion marmalade ~ served cold ~	9.5
	Homemade Pork & Black Pudding Sausage Roll; beetroot & horseradish mayonnaise	8
	Moules Marinière; artisan sourdough, whipped Maldon sea salted butter	8.5
	Dolcelatte Blue Cheese & Mulled Pear; candied pecan, chicory, pickled cucumber (v)	8.5
	Baked Camembert; artisan sourdough, Calabrian chilli & honey dip, whipped Maldon sea salted butter ~ to share ~	17.5

MAINS	Brewpoint Beer-Battered Haddock & Chips; mushy peas, tartare sauce, chargrilled lemon	17.5
	Venison Sausages; confit-garlic mashed potato, roasted celeriac, braised red cabbage, curly kale, redcurrant jus	15
	Homemade Pie of the Day	~ market price ~
	Market Fish of the Day	~ market price ~
	Caesar Salad; romaine lettuce, streaky bacon, avocado, garlic croutons, Italian hard cheese, anchovy fillets, caesar dressing ~ add chargrilled chicken or chargrilled king prawns +2.5 ~	14
	Goat's Cheese Flatbread; crispy flatbread, goat's cheese, caramelised red onion, beetroot, honey, rocket, pine kernels (v) ~ add chargrilled chicken +2.5 ~	13.5
	Pork Belly Bourguignon; braised pork belly, potato gratin, pancetta & savoy cabbage fricassée	16.5
	Tarragon Chicken; Highbury Farm chicken supreme, pappardelle pasta, crème fraîche, leeks, white wine & tarragon sauce	16.5
	Massaman Curry; baby corn, red pepper, pak choi, baby potatoes, sugarsnap peas, roasted peanuts, sticky rice, coriander (pb) ~ add chicken or king prawns +2.5 ~	15
	Chuck Steak Burger; brioche bun, emmental cheese, chilli jam, aioli, pickles, American mustard; with skinny fries, herb salad ~ add streaky bacon +1 ~	16.5
	Crispy Buttermilk Chicken Burger; brioche bun, jalapeños, pickles, chilli jam, chipotle mayo; with skinny fries, herb salad ~ add emmental cheese and streaky bacon +1 each ~	16.5
28-Day Dry-Aged 8oz Black Angus Ribeye Steak; chunky chips, roasted tomato, sautéed garlic mushrooms, baby gem & pickled shallot salad ~ add peppercorn sauce or béarnaise sauce +2 ~	27	

SIDES	Skinny Fries (pb) / Chunky Chips (pb)	4.5	Small Caesar Salad	3.5
	Truffle & Italian Hard Cheese Fries (v)	6.5	Halloumi Fries; Calabrian chilli & honey dip (v)	8
	Beer-Battered Onion Rings	4.5	Seasonal Vegetables; garlic butter (v)(pbo)	3.5

We're proud of championing British produce and of creating delicious dishes sustainably - please ask for more information.



Food allergies? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate.
(v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.