



SMOKED MACKEREL PÂTÉ

Pickled fennel, toasted English muffin

BUTTERNUT SQUASH RISOTTO (VG)

Spiced pumpkin seeds, crispy kale, plant parmesan

CHICKEN AND SMOKED PANCETTA TERRINE

House pickles, beer mustard, oat crispbread

ROAST

BEEF SIRLOIN

Yorkshire pudding, root veg mash, glazed carrots, creamed cabbage, roast potatoes, beef gravy

CHICKEN SUPREME

Chicken leg and leek croquette, Yorkshire pudding, root veg mash, glazed carrots, creamed cabbage, roast potatoes, chicken gravy

WILD MUSHROOM AND SPINACH WELLINGTON (VG)

Root veg mash, glazed carrots, creamed cabbage, roast potatoes, onion gravy

STICKY TOFFEE PUDDING (V)

Salted butterscotch, mulled pear, vanilla ice cream

BLACK FOREST CHEESECAKE (V)

Chocolate and sour cherry cheesecake, toasted meringue, cherry and pistachio ice cream



ORANGE AND ALMOND TART (VG)

Chocolate ganache, orange sorbet

(V) – VEGETARIAN (VG) – VEGAN

Many of our dishes are available gluten free &/ or dairy free versions – ask your server for more information. Please note our food is prepared in a kitchen where major allergens including nuts, cereals, shellfish and others are present and our menu does not include all ingredients. Please speak to your server if you have any allergies or intolerances to foods. All meat weights are uncooked. Prices are in GBP and include VAT. A discretionary service charge of 12% is applied to all tables.