

To start

<i>(v)</i>	Rye sour dough with extra virgin olive oil, balsamic syrup, wood roasted garlic with rosemary for two to share	6.50
<i>gf (v)</i>	Wild garlic soup with lemon & topped with chive crème fraiche	6.75
<i>gf</i>	Home cured gravadlax, horseradish cream, dill pickled cucumber	7.95
	Warm softly set scotch egg in herby sausage meat, brown sauce for dipping	7.50
<i>(v)</i>	Roasted Portobello mushroom topped with Welsh rarebit and wood roasted garlic & rosemary	7.50
	Seared pigeon terrine in herby pork, wrapped in Pancetta, Cumberland sauce	8.50
<i>gf</i>	Smoked haddock, green pea & dill fish cake with sauce gribiche	7.50/15.00
<i>gf (v)</i>	Tempura avocado, tomato & lime salsa, aioli	7.50
	Grilled fillet of Cornish mackerel, shaved fennel salad, fresh lime & soy dressing	7.95

Main courses

	Fresh fillet of haddock in crisp beer batter, minted pea puree, Tartare sauce, twice cooked chips	15.95
	Pan roast breast of chicken, leek & potato pithivier, carrot & caraway puree	18.95
<i>gf(vg)</i>	Cauliflower shawarma on Channa Masala, banana chutney, Dukkha, wild rice	15.50
<i>gf</i>	Slow roast shoulder of lamb with rosemary & orange jus, candied winter vegetables	19.50
	Slow roast belly pork, oriental plum & hoi sin glaze, savoy cabbage, noodles	18.95
<i>gf(v)</i>	Puy lentil & Portobello mushroom cottages pie, celeriac mash, crispy sage	15.50
	Pan roast line caught stone bass with Italian stuffed Piedmontese peppers, crispy garlic & basil	19.95
<i>gf</i>	Chargrilled 10 oz sirloin steak, twice cooked hand cut chips, Bearnaise sauce	24.50

Side orders

<i>gf</i>	Runner beans, roast garlic & anchovy dressing	4.50	Roasted Italian Piedmontese peppers	5.75
<i>gf(v)</i>	Twice cooked chips, Ranch dressing	4.50	Caesar salad, creamy parmesan dressing	5.50
<i>gf(v)</i>	Buttered baby spinach	4.75	<i>gf(v)</i> Tartiflette, sliced potatoes in cream with	
<i>gf</i>	Green peppercorn sauce, brandy & cream	2.50	onions and mountain cheese, toasted	5.75

Indulgences 6.95

	Bitter orange & cardamon panacotta, pistachio brittle, crispy sweet crepe shards	
<i>gf</i>	Dark chocolate mousse cake, blackberry & lychee compote, rose syrup, crème fraiche	
	Spring rhubarb crumble with stem ginger ice cream	
	Pear & frangipane tart, Calvados glaze, crème fraiche	
<i>gf</i>	Italian affogato, vanilla ice-cream, Amaretto, hot espresso, ricarelli biscuit	
	Artisan cheese board with spiced pickled onion, fig chutney & candied walnuts	9.50