

SAMPLE

TO START

Butternut Squash, Cumin & Chilli Soup VG 5.75

Bread & Oil VG 2.95

Gordal Olives GF/VG 4.25

Charcuterie Antipasto to Share 12.95

ROAST

Himalayan Salt Dry-aged Rib of Beef 24.95

Beetroot & horseradish remoulade

Lemon & Tarragon Roast Chicken 14.95

Pig in Blanket

Roasted Pork Belly 14.95

Homemade apple sauce

Chestnut Mushroom, Walnut & Almond Nut Roast VG/GF 12.95

Sweet Potato, Pumpkin & Roast Onion Pie VG 12.95

*All served with garlic roast potatoes, smoked cauliflower cheese, yorkshire pudding,
Honey & fennel glazed carrots & parsnips with braised red cabbage*

GF option available

CHILDREN'S MENU

Mini Roast 6.50 | Mini Beef 11.00 | Penne Pasta & Tomato Sauce 4.50

DESSERTS

Cheese Board 9.00

Wooky Hole Cheddar, Devon Blue & Payson Breton Camembert with pear chutney

Brownie & Chocolate Sauce 5.50

Vanilla ice-cream

Lemon Posset 6.00

Cherry compote & candied zest

Ice-Cream 1 scoop 2.50 | 2 scoop 3.50

Ask staff for today's flavours

V vegetarian | VG vegan | GF gluten free

Our kitchen contains allergens. Please inform a member of staff before ordering.