

Flatbreads

Shredded duck with hoi sin & spring onion	10.50
Mozzarella, sun-blushed tomato & pesto	9.75
Caramelised red onion & goat's cheese	9.75
Garlic oil & chilli flakes	7.50

Starters

Pork & black pudding scotch egg with piccalilli & watercress	10.95
Salmon fishcakes with sweet chilli dipping sauce	10.50
Classic prawn cocktail with soft-boiled egg & croutons	12.95
Wild mushrooms on toast with a tarragon sauce	9.95
Confit duck croquette with sticky plum chutney	12.95
Chicken liver parfait with red onion chutney & toasted bread	10.95
House-cured salmon, pickled cucumber & shallots with capers, brown bread & horseradish cream	12.95
Moules marinière with fresh bread	13.00

Large Plates

Battered haddock with tartare sauce, minted peas & hand-cut chips	20.50
Chicken schnitzel with fried egg, crispy fries & a watercress salad	22.25
Double-patty smash burger with cheese, lettuce, onion, burger sauce & fries	19.95
Sirloin steak served with hand-cut chips, roasted field mushrooms & tomato	30.50
Seabass linguine with a spicy ragù, toasted breadcrumbs & Parmesan	23.95
Steak & ale pie with kale & mashed potatoes	22.50
Butternut squash risotto with toasted pumpkin seed & truffle oil	19.95
Slow-roasted ham hock with bubble & squeak, kale & spiced cider jus	25.95
Coq au vin served with mashed potatoes & kale	23.95
Calf's liver & onion gravy with mashed potatoes & greens	23.95
Teriyaki salmon with stir-fried vegetables, pak choi & brown rice	24.95
Crispy duck salad with cucumber, spring onion & a hoi sin & plum dressing	24.50

Sides

Crispy salt & pepper fries Hand-cut chips Creamy mashed potatoes Crunchy salad Sautéed kale Bread & salted butter	4.50
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Desserts

Apple & berry crumble with vanilla ice cream	9.25
Chocolate Fondant with clotted cream	9.50
Sticky toffee pudding & ice cream	8.50
Winter pear & ginger Eton mess with flaked almonds	9.25
British cheeses with chutney & crackers	13.95

Please advise your server if you have any allergies or require information about ingredients used in our dishes.



Rose

BY NICHOLAS JAMES