

**All Menus are example menus only; we are a seasonal pub that change our dishes weekly.

SNACKS

Fried Chicken, siracha mayonnaise, jalapenos	£7
Gordal olives & homemade focaccia, olive oil & balsamic butter	£7
Scotch egg, brown sauce	£7

STARTERS

Home cured salmon, harissa, pickled fennel, parsley	£8.75
Spring veg tart: pea and asparagus mousse, radish, pea, herb emulsion	£9
Spring pea and wild garlic soup, Parma ham tuille	£8

CLASSICS (limited amount)

Fish pie: (hake, salmon, pancetta, soft boiled egg), dressed charred gem	£16
Homemade "Marshall Farm" dairy beef Burger, Loaded chips	£16
Marinated bavette steak, chips, pickled onion rings, parsley emulsion	£20

MAINS

Lamp rump, pea & goat curd tart, lamb shoulder croquette, wild garlic	£21
Roasted and stuffed chicken thigh, tempura broccoli, coconut curry sauce, root veg slaw	£19
Wild garlic gnocchi, grilled asparagus, pearl barley, homemade ricotta	£17

SIDES

Tempura asparagus, miso & chilli dressing	£6
Truffle Fries	£4
Spring vegetable salad bowl, lemongrass vinaigrette	£5

DESSERTS

Sticky toffee pudding, miso caramel ice cream, toffee sauce	£8
Chocolate fondant, cocoa nib tuille, raspberry sorbet	£9
Tiramisu, hazelnut ice cream	£8

There is an optional service charge of 12% applied to each table.