

**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

MAINS

“Marshalls Farm” roast pork loin, crackling, Yorkshire pudding	£19
“John Murray” treacle roasted sirloin of beef, Yorkshire pudding	£21
Roast stone bass, wild garlic emulsion, pickled fennel	£19
(All the above dishes come with cauliflower cheese, beef fat roast potatoes, buttered carrot	
Wild garlic gnocchi, grilled asparagus, pearl barley, homemade ricotta	£17

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.