

STARTERS

KALAMATA OLIVES - Garlic & thyme marinade ^V CARROT & CORRIANDER SOUP - House baked bread ^V PRESSED HAM HOCK - Piccalilli puree - House baked bread HOUSE BAKED BREAD BOARD - Olive Oil - Balsamic - Garlic ^V SALT & PEPPER SQUID - Saffron Aioli - Spring onion - Red chilli MUSHROOMS ON TOAST - White wine cream - Parmesan - Tarragon ^V KEDGEREE ARANCINI - Smoked haddock - Curry mayo - Fennel

ROASTS

TRIO OF MEATS +£5 SUPPLEMENT SLOW ROASTED PORK LOIN - APPLE GEL TOP RUMP OF BEEF - HORSERADISH CREAM ROAST CHICKEN BREAST - THYME BUTTER VEGETABLE & NUT PAVÉ - APPLE GEL^V Yorkshire pudding - Sausage meat stuffing - Herb roasted potatoes Roasted carrot - Al dente seasonal greens - Bone marrow gravy

MAINS

FRESH EGG SPAGHETTI - Pesto cream - Kalamata olives - Sundried tomatoes - Fine beans - Rocket ^V
CUMBERLAND SAUSAGES - Pomme puree - Baked carrot - Bone marrow gravy - Seasonal greens
HAND CARVED HONEY GLAZED HAM - Dripping chips - Fried eggs - Piccalilli - Dressed Rocket Salad
BATTERED HADDOCK - Triple cooked, beef dripping chips - Mushy Peas - Tartare - Scraps - Lemon
CHICKEN CAESAR SALAD - Aged Parmesan - Baby Gem - Garlic Croutons - Anchovies - Caesar dressing

Accompaniments - $\pounds 5$

BAKED CAULIFLOWER CHEESE WHIPPED POMME PUREE HERB ROASTED POTATOES HAND CUT DRIPPING CHIPS BEER BATTERED ONION RINGS GARLIC & PARSLEY CIABATTA

DESSERTS

BANANA SPONGE - Curd - Pistachio granola - Ice cream ^V 70% CHOCOLATE DELICE - Sea salt - Dulce de leche - Ice cream PECAN PIE - Amaretto plums - Thurgarton blackberries - Ice cream ^V AFFOGATO AL CAFÉ - Madagascan vanilla gelato - Double espresso ^V ENGLISH CHEESE BOARD - Biscuits - Grapes - Red onion chutney ^V SORBET - Raspberry & sorrel / Blood orange / Sicilian lemon ^V ICE CREAM - Strawberry / Vanilla / Chocolate Pistachio / Coffee mocha / Honeycomb swirl

* Most of our dishes can be adapted to cater for allergies, please speak to a member of our team.