

FROM THE KITCHEN

BAR NIBBLES

Toasted Sourdough Bread – *chefs butter* – 4

Wild Mushroom and Black Truffle Arancini – *with shaved parmesan* – 6 (V)

Jumbo Chicken Wings – *glazed in XO sauce* – 6 (GF)

Vegan Tofu Taco - *marinated tofu, seaweed salt, pineapple pico de gallo, pickled chilli, avocado puree* – 8 (VG)

Crispy Fish Taco – *pineapple pico de gallo, pickled chilli, avocado puree* – 9 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Crispy Pork Belly Bao Bun – *scotch bonnet jam, kewpie mayo & pickled daikon* – 11

STARTERS

New Season Asparagus – *white gazpacho & smoked almond* – 13 (VG) (GF)

Burrata – *strawberry sofrito, pine nuts & basil* – 13 (GF)

Sake Cured Sea Trout – *pickled melon, marinated tomatoes & kimchi consommé* - 14

Courgette & Summer Herb Fritters – *pecorino & anchovy mayo* – 12

Grilled Beef Skewers - *chilli & tamarind jam, grilled kale with citrus dressing* - 14 (GF)

MAINS

6oz Rare Breed British Beef Burger – *onion rings, American cheese, lettuce, tomato & brioche bun, served with fries* – 17

Ale Battered Haddock and Triple Cooked Chips – *musby peas, tartare sauce & torched lemon* – 19

Ragu of Hand Rolled Gnocchi – *wild mushrooms, fine herbs & jus* – 20 (VG)

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 20 (GF)

Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* – 2.5

Beef Shin & Bone Marrow Pie - 25

Smoked Butter Confit Norfolk Chicken Breast – *leek stuffed with pork & thyme, soubise, crispy chicken skin & jus* - 25

Cornish Plaice – *pommes puree, dulse cucumber & buttermilk beurre blanc* – 24 (GF)

Please see the specials board for our daily specials

SIDES

Triple Cooked Chips – 6

Charred Leeks & Rarebit – 6

Thyme Infused Mash – 5

Mixed Greens of Broccoli and Cabbage – *Marmite & yeast emulsion* – 6