

FROM THE KITCHEN

BAR NIBBLES

Nocellara Olives – 4.5 (VG)

Truffle & Pecorino Nuts – 5 (VG)

Bread board with Homemade Marmite & shaved pecorino – 8 (v)

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

Jumbo Buffalo Chicken Wings – *with ranch dip* – 8 (GF)

Togarashi Spiced Scotch Egg – *katsu ketchup* – 9

Crispy Octopus Bao Buns – *ink bao, spring onion, aioli, perilla* – 15

STARTERS

Roast Autumn Veg & Tunworth Fondue – *jerusalem artichoke & red onion, squash fondant, pumpkin seed pesto* – 12 (V) (GF)

Grilled Mackerel – *salsa macha, blackened citrus & apple marigold* – 13

Italian White Onion Soup – *aged gouda choux buns* – 14

BBQ Squid – *House made sea buckthorn hot sauce, ikura, spring onion & shiso mayo* – 15 (GF)

Aged Beef Tartare - *spiced onions, beef dripping mayo & malted crumpet* - 15 (GF)

MAINS

6oz Rare Breed British Beef Burger – *onion rings, American cheese, lettuce, tomato & brioche bun, served with fries* – 18

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

Ragu of Hand Rolled Gnocchi – *charred corn, crispy sage, chestnuts & jus*– 21 (VG)

Grass Fed British 8oz Flat Iron Steak – *served with triple cooked chips or mash & watercress salad* – 23 (GF)
Sauces: *Peppercorn, Bearnaise, Truffle Mayo, Beef Jus* – 2.5

Roasted Monkfish – *patatas bravas, parsley shallot & lemon salad, seaweed & monkfish bisque*– 24 (GF)

Glorious Game Pie – *puff pastry top, endive salad with port & truffle dressing* - 25

Shio Koji Grilled Norfolk Chicken Breast – *maitake mushroom, malted parsnip & miso beurre blanc* - 24

Rare Breed Pork Chop – *burnt apple, black pudding stuffed Roscoff onion, hazelnuts & sage* – 25

Spit Roast Turkey for Two – *roast potatoes, braised red cabbage, sprout tops, stuffing & gravy* - 50

Please see the specials board for our daily specials

SIDES

Triple Cooked Chips – 6

Blackened Brussell Sprouts with parmesan – 6.5

Pigs in Blankets – *with brandy and cranberry glaze* – 6.5

Charred Leeks & Rarebit – 6

Thyme Infused Mash – 5

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