



## While you wait...

|   |     |
|---|-----|
| <b>Nocellara &amp; Kalamata olives</b> (pb)           | 4.5 |
| <b>Focaccia</b> ; whipped basil butter (v)            | 4.5 |
| <b>Halloumi fries</b> ; smoked paprika mayonnaise (v) | 7   |

## To Start

|   |     |
|---|-----|
| <b>Soup of the day</b> ; sourdough, whipped butter (v)(pbo)               | 7   |
| <b>Southern-fried crayfish</b> ; pico de gallo, chimichurri               | 8.5 |
| <b>Lemon &amp; thyme potted chicken</b> ; radish, relish, focaccia crisps | 8   |
| <b>Avocado &amp; cucumber tartare</b> (pb)                                | 8   |
| <b>Beetroot carpaccio</b> ; whipped feta, walnuts, honey (v)              | 7.5 |
| <b>Hoisin pork belly</b> ; pak choi, spring onion, cucumber, sesame seeds | 9   |

## Roasts

*All roasts are served with unlimited fluffy roast potatoes and red wine gravy, plus seasonal vegetables and a giant yorkshire pudding.*

|  |      |
|--|------|
| <b>Topside of beef</b> ; served pink   | 20.5 |
| <b>Highbury Farm chicken supreme</b> ; pork & sage stuffing                  | 19   |
| <b>Pork belly</b> ; with crackling   | 19   |
| <b>Trio of roast meats</b> ; topside of beef, chicken supreme and pork belly | 22.5 |
| <b>Seasonal vegetable wellington</b> (v)(pbo)                                | 19   |

## Mains

|   |      |
|---|------|
| <b>Brewpoint beer-battered fish &amp; chips</b> ; minted peas, tartare sauce, scraps                          | 18.5 |
| <b>Beef &amp; Anchorman ale pie</b> ; buttery mashed potato, broccolini, Anchorman ale gravy                  | 17.5 |
| <b>Whole Cornish sole</b> ; sautéed potatoes, lemon & caper butter sauce                                      | 24   |
| <b>Waldorf salad</b> ; baby leaves, apple, celery, grapes, walnuts, mayonnaise dressing (pb)                  | 14   |
| <b>Chicken Caesar salad</b> ; roast chicken supreme, cos lettuce, Caesar dressing, anchovies, bacon, croutons | 18   |
| <b>Sweet potato &amp; harissa chickpea tartlet</b> ; sautéed potatoes, Mediterranean vegetable salad (pb)     | 15.5 |

## Sides

|  |   |                                     |   |
|--|---|-------------------------------------|---|
| <b>Cauliflower &amp; leek cheese</b> (v)                 | 5 | <b>Pork &amp; sage stuffing</b>     | 5 |
| <b>Duck fat chunky chips</b> (pbo) or <b>fries</b> (pbo) | 5 | <b>Beer-battered onion rings</b>    | 5 |
| <b>Truffle &amp; Italian hard cheese fries</b>           | 7 | <b>Seasonal vegetables</b> (v)(pbo) | 5 |
| <b>Sautéed potatoes</b> (v)                              | 5 | <b>Side salad</b> (pb)              | 5 |

## Puddings

|  |               |
|--|---------------|
| Triple chocolate brownie; vanilla ice cream (v)                        | 8.5           |
| Vanilla crème brûlée; butter shortbread (v)                            | 7.5           |
| Sticky toffee pudding; toffee sauce, vanilla ice cream (v)             | 8             |
| Lemon meringue cheesecake; strawberry coulis (v)                       | 9             |
| Apple pie; Biscoff crumb, vanilla ice cream, apple crisps (pbo)        | 8.5           |
| Ice creams & sorbets (v)(pbo) ~ <i>please ask for today's flavours</i> | per scoop 1.5 |
| British cheeseboard; crackers, celery, grapes, red onion chutney (vo)  | 12.5          |

## Hot Drinks

|                 |     |  |     |
|-----------------|-----|--|-----|
| Americano       | 3   | Hot chocolate  | 3.5 |
| Flat white      | 3.3 | Birchall's teas  | 3   |
| Cappuccino      | 3.5 | Liqueur coffee   | 5.5 |
| Latte           | 3.5 | <i>Baileys, Disaronno, Kahlúa, Martell VS or Jameson</i>   |     |
| Mocha           | 3.7 | Paddy & Scott's ethical coffee, blended with your choice of spirit and topped with indulgent double cream. |     |
| Double espresso | 2.9 | <i>Dairy-free, soya and oat-based milk alternatives available on request.</i>                              |     |



### LET'S KEEP IN TOUCH



We'd love to keep you up to date with what's going on at your favourite local - scan the QR code to sign up to our newsletter for the latest news, offers and events updates.



### LIGHT LUNCH MENU

Enjoy two courses for £14.95 or three for £17.95 every weekday from 12-4pm, choosing from a range of our house favourites made for smaller appetites.

Monday-Friday, 12-4pm



**We believe in championing high-quality, seasonal and responsibly-sourced British produce to create exciting, flavour-forward dishes that offer exceptional taste and value - exceeding expectations on every occasion.**

**We are proud to have achieved the highest three-star rating in The Sustainable Restaurant Association's Food Made Good Standard, recognising our dedication to outstanding quality with sustainability at the heart of everything we do.**



**Food allergies?** Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. All offers subject to availability and terms and conditions, full details online.  
(v) vegetarian (vo) vegetarian option available (pb) plant-based ingredients (pbo) plant-based option available.