



### - FOR THE TABLE -

- Sourdough, whipped butter (vgo) / 4
- Lemon & coriander Olives (vg, gf) / 5
- Whipped Beetroot Borani dip, dill, nigella seeds, pita (vg) / 6
- Buttermilk fried chicken bites, scotch bonnet mayo / 6.5
- Cumberland Sausage Roll, apple sauce / 5

### - LITTLE PLATES -

- Roast pumpkin Soup, hazelnut, mint & feta (vgo, gf) / 7.5
- Baked St Marcellin cheese, fried potatoes, pickles, frisse (gf) / 10
- Tiger Prawns, chilli & garlic butter sauce, grilled bread / 9.5
- St Austell bay Mussels, Nduja & Parsley sauce (gf) / starter size 7.5 // main size with fries & aioli / 18
- Dingley dell Charcuterie, Grilled Sourdough, pickles / 9.5

### - LARGE PLATES -

- Chicken, leek & bacon Pie, Chips and gravy / 17.5
- Pan fried Cod loin, roast tomatoes, new potatoes, brown butter, capers & purple sprouting broccoli (gf) / 18.5
- Moroccan Spiced Lamb shoulder, onion & raisin cous cous / 23
- Confit duck leg, mash, wild mushrooms, prunes, lardons, creamed Sauer kraut (gf) / 20
- Fish & Chips, battered Haddock, Tartar Sauce, Minted peas, Triple Cooked Chips (gf) / 17.5
- Delica Pumpkin, Beluga lentils, tenderstem broccoli, mushrooms, almond pesto (vg, gf) / 16

#### **Burgers Made from aged beef patty in a brioche bun served with fries:**

- American cheese, burger dressing, onion, lettuce, pickles / 16 - add bacon / 2
- Red onion jam, lettuce, Blue cheese, Roast garlic aioli / 17

#### **Dry aged Steaks:**

- 250g Rump Steak / 25 // 300g Sirloin Steak / 32 // 400g Pork T-bone / 25
- 800g T-Bone (2/3ppl) / 75 - (40min cook time)

All our Steaks are served with mix leaf & red onion salad, Triple Cooked Chips and Peppercorn sauce or Stilton butter (gf)

### - ON THE SIDE -

- Triple Cooked Chips or Fries (vg, gf) / 5 / 4.5
- Mix Leaf Salad, House dressing (vg, gf) / 4.5
- Tenderstem broccoli, Chilli, lemon, garlic (vg, gf) / 5
- Peppercorn Sauce, Truffle & tarragon aioli, scotchbonnet mayo / 2

### - DESSERTS -

- Brioche Bread & Butter Pudding, Yorkshire rhubarb, pistachio, crème anglaise / 8.5
- Chocolate chip skillet cookie, Vegan chocolate ice cream (VG) / 7.5
- Salted caramel & Chocolate ganache tart, Chantilly cream / 8
- Selection of Ice Cream and Sorbets (GF, VGO) / per scoop 3
- British cheese selection with Biscuits, red onion jam / 10

## FROM THE CELLAR

### White

(750ml –175ml)

*Valdemoreda, Macabeo, Spain* | 25 / 6.50  
*Chardonnay Mezzacorona, Italy* | 33 / 8.50  
*Buitenverwachting Sauvignon Blanc, South Africa* | 33 / 8.5  
*Loveland Chenin Blanc, South Africa* | 40 / 10  
*Anjos de Portugal, Vinho Verde, Portugal* | 29 / 7.5  
*Luvignac, Picpoul de Pinet, France* | 33 / 8.5  
*Serra De Estrela Albarino, Spain* | 44 / 11  
*Brogia La Meirana Gavi, Italy* | 46 / 11.5

### White Coravin

(125ml)

*Sancerre, Cherrier Freres, France* | 11.50  
*Domaine Jacqueson, Rully Blanc France* | 15

### Red Wine

(750ml –175ml)

*Villa Rossi Rubicone Sangiovese, Italy* | 25 / 6.50  
*Norton Malbec, Argentina* | 33 / 8.50  
*Buitenverwachting, Merlot/Cab Merlot, South Africa* | 33 / 8.50  
*Rioja Crianza, Promenesa, Spain* | 36 / 9  
*Weinhaus Ress Pinot Noir, Germany* | 36 / 9  
*Langmeil Barosa, Hanging snakes Shiraz, Australia* | 46 / 11.50  
*Linteo, Primitivo, Italy* | 35 / 8.75  
*Chateau Ksara, Le Prieure, Lebanon* | 36 / 9

### Red Coravin

(125ml)

*Barolo Albe, G.D. Vajra, Italy* | 15  
*Maranges 1er Cru Clos de la Fussiere, France* | 17.50  
*Kirwan, Margaux, France* | 18.50

### Sparkling

(750ml –125ml)

*Prosecco CA del Console – Italy* | 37 / 7.75

### Rose

(750ml –175ml)

*Olivier Coste Rose, Languedoc-Roussillon, France* | 33 / 8.50  
*Saint- Roch, Les Vignes, Cotes de Provence, France* | 38 / 9.50

### Digestifs

(100ml)

*Ferreira, Dona Antonia 10 yo, Portugal* | 10  
*La Fleur d'Or Sauternes, France* | 10