



Breads with Balsamic olive oil and butter 4 (V,gf)  
Queen pitted green olives 4 (V,gf)  
Garlic and parsley ciabatta 4 (V,gf)

## Starters

Chicken liver and port parfait with our own red onion chutney and toasted ciabatta 7.5 (gf)  
Smoked mackerel pate with pickled celery and toasted ciabatta 7.5 (gf)  
Creamy white wine and garlic chestnut mushrooms on sourdough toast 7.5 (V,gf)  
Crispy Gressingham duck leg salad with cucumber, spring onion  
and a honey soy dressing 8.5 (gf)  
Chilli and garlic king prawns with sundried tomato focaccia and charred lemon 9 (gf)  
Cauliflower soup with truffle oil and warm sourdough 6.5 (V,gf)

## Mains

*Our main courses are served with vegetables to share*

Chicken breast pieces wrapped in Parma ham caramelised red onion mash  
creamy smoked cheese sauce 17 (gf)  
Pork belly with crispy crackling, chorizo and spinach, wholegrain mustard mash  
and a pork cider gravy 18 (gf)  
Slow cooked beef brisket en crouete with saute baby potatoes rich red wine gravy 19  
8oz Centre cut fillet steak with fries  
garlic mushrooms and cherry tomatoes 29 (gf)  
*Sauces 3*  
*Red wine jus, Garlic butter or Green peppercorn sauce*  
Grilled bass fillet with king prawns in a creamy Tuscan style sauce  
with buttered Anya potatoes 18 (gf)  
Herb roasted butternut and spinach wrapped in puff pastry  
with a vegetable gravy and garlic mash 16 (V,gf)

## Sides

Rosemary fries  
Extra vegetables  
Green Salad  
4 (v,gf)