



### Nibbles for the Table

- House Bread, Butter and Oil for 2 (v)(pba)(gfa) **7**  
 Crispy Mozzarella Bocconcini with a Tomato and Chilli Jam (v)(gfa) **8**  
 Salt and Pepper Squid with Garlic Aioli (df) **8.5**

### Starters

- Seasonal Soup of the Day with House Bread (v)(pba)(gfa) **8**  
 Heritage Tomato, Basil and Burrata Salad (v)(pba)(gfa) **9/17**  
 Maple Smoked Bibury Trout Pate, Cucumber, Lemon and Toasted Sourdough (gfa) **9**  
 Garden Pea, Green Olive and Broad Bean Scotch Egg with a Wild Garlic Mayonnaise (v)(gf) **9.5**  
 Duck Leg, Spring Onion and Chilli Spring Rolls with a Honey, Soy and Sesame Dip (df) **10**  
 Classic Chicken Caesar Salad (gfa)(dfa) **10/19**  
 Scallops with Cauliflower & Chorizo (gf)(dfa) **12.5**

### To Share

- Rosemary & Garlic Baked Camembert, House Chutneys, Pickles, Olives and House Bread (v)(gfa) **17**

### Mains

- Celebration of Cauliflower with a Warm Artichoke, Tomato and Almond Salad, Olives, Capers and Chilli (pb)(gfa) **17**  
 Asparagus Risotto, Lemon Mascarpone and a Parmesan & Mint Crisp (v)(pba)(gf) **17.5**  
 Crispy Halloumi Burger, Courgette Ketchup, Roasted Red Pepper, Baby Gem, Gherkin and Skinny Fries (v) **18**  
 Local Beer Battered Haddock, Chunky Chips, Minted Marrowfat Peas, Tartare Sauce, Wedge of Lemon (df) **18**  
 6oz Beef Burger, Sticky BBQ Brisket, Smoked Cheddar, Toasted Sesame Bun, Baby Gem, Pickled Shallot Mayonnaise, Sliced Gherkin and Skinny Fries **18**  
 Whiskey Glazed Baby Back Ribs, Spring Coleslaw, Whiskey Sauce and Skinny Fries (df) **22**  
 Hake, Pak Choi, Chilli and Spinach with a Sweet Coconut Curry Velouté **24**  
 Crab Linguine, Crab Bisque & Purple Sprouting Broccoli **28**  
 8oz Sirloin Steak, Lemon Thyme Tomato, Rosemary Flat Mushroom and Chunky Chips, Pickled Shallot and Watercress Salad (gf)(dfa) **30**  
*Add Peppercorn Sauce, Red Wine Jus (gf)(df) or Garlic Butter (gf) 4*  
 Tasting of Lamb (Rump, Rack and Shoulder), Dauphinoise Potato, Asparagus and Carrots, Lamb & Port Jus (gf) **32**

Some dishes may contain ingredients that are not listed. Please make your server aware of any allergies and intolerances you may have. As we work in a small close contained environment, we cannot guarantee that foods may be completely allergen free. Although due care is taken during preparation, you still may find small bones.

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## Sides

- Spring Leaf, Tomato, Cucumber and Caper Salad (pb)(gf) **4**
- Coleslaw (gf)(df) **4.5**
- Chunky Chips/Skinny Fries (pb)(gf) **5**
- Medley of Spring Vegetables (v)(pba)(gf) **5**
- Parmesan & Chive Fries (v)(pba)(gf) **6**
- Grilled Purple Sprouting Broccoli with Olive Oil, Lemon, Chilli and Black Pepper (pb)(gf) **6**

## Desserts

- 3 Scoops of Ice Cream and/or Sorbets (v)(pba)(gf) **7.5**
- Caramel Pineapple with Coconut and Lime (pb)(gf) **8**
- Rhubarb, Almond and Custard Crumble with Rhubarb Ice Cream (v)(pba)(gfa) **8.5**
- Sticky Toffee Pudding, Black Treacle Toffee Sauce and Clotted Cream Ice Cream (v) **9**
- Milk Chocolate Mousse, Honeycomb, Caramel and a Shortbread Biscuit (v)(gfa) **9.5**
- Banana & Peanut Parfait, Banana Bread and Peanut Brittle **9.5**
- Selection of British Cheeses, Celery, Grapes, Seasonal Chutney and Cheese Crackers (v)(gfa)
- 3 Cheeses (Cheddar, Soft and Blue) **12**
- 5 Cheeses (Cheddar, Soft, Blue, Goat and Sheep) **16**

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