18

38.5

27.5



2 Courses for £25 available all day Wednesday & Thursday

Small Plates - as a starter	or tapas style to share
English heritage tomato carnaccio	hurrata wild garlic nesto (v. gf)

9 English heritage tomato carpaccio, burrata, wild garlic pesto (v, gf) Buttermilk fried chicken, chilli glaze & hazelnuts "This" chicken wings vegan alternative available (ve) 12.5 Cured mackerel, warm mussel tartar sauce, fennel, scraps 12 "Dippy bread" - Really good olive oil, herbs & spices (ve) 7.5 12 Cheese burger spring rolls, mac sauce, sesame seeds Main Plates Slow braised porchetta, celeriac & mustard roulade, roasted tomatoes, nduja 26 sauce (gf) +£3 supplement on early dinner offer Baked cornish plaice, tarragon butter - spring pea, asparagus & jersey royal 25 fricassee (gf) "Proper steak sandwich" flat iron steak, 6 hour onion & bacon jam, mustard 28 mayo, rocket, buttermilk onion rings + fries (truffle & parmesan + £2) Venison sausages - bacon, tarragon, butter bean ragu, spring greens, 25 cumberland sauce (gf) Chicken schnitzel, caper lemon butter sauce, rocket & parmesan salad 24 Roasted cauliflower risotto, crispy goats cheese, tarragon, lemon (v) 20

Seriously special

peanut & coriander crumble (ve, gf)

12oz sirloin steak on the bone, confit garlic roasted	vine tomatoes,
garlic & thyme salted chips, peppercorn sauce, gar	lic butter (gf)

Miso roasted cabbage, cucumber salad, satay sauce, lime,

Lobster & Crab spaghetti -house made pasta, lobster bisque sauce, roasted king prawns, scottish mussels, aged parmesan - add whole lobster (+£30 - limited)



Sides & Bar Snacks

Plain Fries (ve, gf)	
Truffle and parmesan fries (v, gf)	5
Tenderstem broccoli, english rapeseed oil , hazelnuts (ve, gf)	
Nocellara olives (ve,gf) (chicken fried olives +£2)	
Smoked almonds (ve, gf)	6
Cured chorizo bites (gf, df)	6
Toasted bread basket, smoked butter, chives (v)	8
"Chef's snack" - toasted sourdough, smoked butter, olives, cured meat, house pickles	10
Desserts	
Caramelised banana brulee cheesecake, ginger biscuit, toffee sauce (v)	8.5
Rum roasted pineapple, coconut & lime yoghurt, chocolate crumb, berries (ve, gf)	8.5 8.5
Chocolate "concrete" peppermint custard. choc chip ice cream (please note this is as you had at school, expect some resistance!)	8.5
Baileys tiramisu, hazelnut ice cream, very good chocolate	
Post Dinner Drinks	75ml
Naudé Natural Sweet, Mouvédre	12
Yoxall Ice, Dessert Perry, 2019, Staffordshire	15
Cockburns, Fine Ruby Port	9