

Winter Lunch Menu

Nibbles & Starters

Roasted Pumpkin & Apple Soup, Cider Caramel, Toasted Pumpkin Seeds 8.00 (vg)

Braised Beef Shin Croquettes, Watercress, Truffle, Blue Cheese 9.50

Rustic Bread Board, Whipped Marmite & Miso Butter 6.50

Beer Battered Sausage , Piccalilli , Sarsens Vinegar Mayonnaise 7.50

Buffalo Chicken Thigh, Ranch Dressing, Crispy Onions, Pickled Shallots 7.50

Padron Peppers, Spiced Sea Salt, Cotswold Gold Rapeseed Oil 6.50 (vg)

Marinated Nocellara & Kalamata Olives 5.00 (vg)

Main Courses

8oz Beef burger, Smoked Bacon, Bacon Jam, American Cheese, Burger Sauce, Gherkins, 18.50
Lettuce, Tomato, Pickled Shallots, Crispy Onions, Skin on Fries

Buttermilk Buffalo Chicken Burger, Ranch Dressing, American Cheese, Gherkins, lettuce, 18.50
Tomato, Pickled Shallots, Crispy Onions, Skin on Fries

Classic Omelette Arnold Bennet, Free Range Eggs, Oak Smoked Haddock, Mornay Sauce, 22.00
Mature Cheddar, Dressed Leaves, Charred Lemon, Toasted Sourdough

Honey & Wholegrain mustard Glazed Ham, Free Range Eggs, Skin On Fries, Dressed Leaves 12/18.50

Beer Battered Haddock, Triple Cooked Chips, Chips Shop Style Curry Sauce, Crushed Peas, 12/19.50
Charred Lemon, Tartar Sauce

Butternut Squash & Lentil Pie, New Potatoes , Seasonal Vegetables 18.00 (vg)

Trio Of Local Sausages, Creamy Mashed Potatoes, Curly Kale, Stout & Onion Gravy 12/19.50

Wild Mushroom Linguine, Truffle, Chestnuts, Blue Cheese 12/19.50

Braised Venison Cottage Pie, Gratin Mashed Potato, Seasonal Vegetables, 22
Toasted Sourdough, Pan Gravy

Sides 6.00

Maple & Fennel Glazed Carrots ,Bacon & Chestnut Sprouts, Minted Heritage Potatoes, Skin on Fries, House Salad

All Sandwiches 9.50

Honey & Mustard Roasted Ham, Lettuce & Tomato

Mature Cheddar & Onion Marmalade

Beer Battered Fish Finger & Tartar Sauce

Today's Roast With Dipping Gravy

Add a mug of homemade soup or skin on fries for 2.50