

TO START

TODAY'S SOUP

rosemary & garlic focaccia v, vgo, gfo

TEMPURA MONKFISH

spiced tomato compôte, curried mayonnaise, pickled chillies

GARLIC & CHILLI CREVETTES

sourdough, watercress gfo

WEST COUNTRY CIDER RAREBIT

sourdough, chilli jam, watercress v, gfo

WILD BOAR SCOTCH EGG

chorizo jam

ROASTS

served with duck fat roast potatoes, roasted root vegetables, seasonal greens, yorkshire pudding & gravy

CASTLEMEAD CHICKEN celeriac rémoulade gfo

JAMIE'S FARM BELLY PORK puffed crackling, apple sauce gfo

STOKES MARSH BEEF horseradish cream gfo

ROASTED BUTTERNUT SQUASH

puy lentil, piquillo pepper & pine nut ragu, feta & roast trimmings v

cauliflower cheese for two 4.5 v/gf

CHARGRILLED COURGETTE

harissa fregola, roasted vine tomatoes, spiced hummus, toasted pumpkin seeds vg, ns

TO FINISH

BLUEBERRY CRÈME BRÛLÉE

honey shortbread v, gfo

STICKY TOFFEE PUDDING

vanilla bean ice cream, salted caramel v

DARK CHOCOLATE CRÈMEUX

hazelnuts, honeycomb, macerated blackberries, basil v, gf

BOOZY AFFOGATO

vanilla bean ice cream, coffee liqueur v, vgo, gf

LOCAL CHEESES

onion chutney, our sourdough, marmite butter v, gfo

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available

we can't list every ingredient so if you have an allergy or intolerance please let us know