

# Menu

## starters

### HAM HOCK CROQUETTES

£8

parsnip purée, apple salad

### CAMEMBERT

£12

ciabatta, garlic oil, rosemary  
portion perfect for sharing

### BRUSSELS PÂTÉ

£8

caramelised onion marmalade, croute

### HOME CURED SALMON

£10

cured in orange and tarragon liqueur  
with beetroot salad and seed crisp

### SOUP

£6

homemade vegan soup, served with  
roll and butter

## sides

### GARLIC BREAD

£5

### MASH POTATO

£5

### FRIES

£5

### WILTED GREENS

£5

### GREEN SALAD

£5

## mains

### SRI LANKAN DHAL

£16

green curry, rice, coconut salsa, naan bread

### BRAISED BEEF FEATHER BLADE

£22

mash, wilted greens, carrots

### FOUR CHEESE RAVIOLI

£18

wild mushroom sauce, rocket and  
vegetarian parmesan

### 8OZ HAMPSHIRE SIRLOIN STEAK

£29.5

cherry tomatoes, mushroom, chips, peppercorn  
sauce

### PORK BELLY

£18

dauphinoise, roasted vegetables

### MOULES MARINIÈRE

£17

with chips or garlic bread

### CHICKEN SPATCHCOCK

£20

half of chicken, fries, red coleslaw

## desserts

### CHEESECAKE OF THE DAY

£8

served with ice cream  
ask waiter for today's flavour

### HOMEMADE BROWNIE

£8

served with ice cream

### HOMEMADE STICKY TOFFEE PUDDING

£8

served with ice cream

### CHEESEBOARD

£12

served with crackers, grapes and celery sticks

### ICE CREAM - 3 SCOOPS

£6

sorbets and vegan ice cream available  
ask waiter for today's flavours