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BAR BAIT 3

- Kimchi Pickled Eggs (GF)
- Sichuan Pickled Veg (GF)
- Red Curry Fried Nuts (GF)
- Marinated Olives (GF)
- Pigs Head Croquettes
- Pork Scratchings (GF)
- Lindisfarne Oyster (Raw or Battered)
- Cauliflower Cheese Fritters
- House Salami, Pickled Fennel (GF)

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SHARING PLANKS 14

- Slider Plank
- Six Mini Beef Sliders
- Meat Plank
- Ham, Duck & Pigeon Terrine, Chicken Liver Pate, Grilled Sausage, Pigs Head Croquettes, Sourdough Toast & Pickles
- Fish Plank
- Tea Smoked Salmon, Breaded Monkfish Cheeks & Tartare Sauce, Mackerel Pate, Soused Shellfish, Seaweed Salad, Pickled Cucumbers & Sourdough Toast

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LIGHTS

- Soup 5
- Steamed Mussels, Miso, Chilli & Coriander 7
- Cured Monkfish, Pickled Cucumber, Preserved Gooseberry, Yoghurt & Dill (GF) 8
- Haggis Toastie, Soft Quails Egg 5
- Welsh Rarebit 5
- Grilled Wood Pigeon, Raw Beetroot, Fermented Apple, Tarragon & Hazelnuts (GF) 8
- Potted Pheasant on Toast, Apple, Parsley & Shallot 7
- Soused Mackerel, Salted Rhubarb, Watercress & Buttermilk (GF) 8

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SIDES 3

- Green Salad (GF) / Triple Cooked Chips (GF)
- Mash & Bone Marrow Butter (GF) / Onion Rings
- Steamed Greens (GF) / Curry Sauce (GF)

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SUNDAY ROAST 13

- Rump of Rare Breed Beef
- Gloucester Old Spot Pork
- Ingram Valley Lamb
- Butternut Squash, Leek & Lincolnshire Poacher Cobbler (V)
- All Accompanied by Seasonal Vegetables, Yorkshire Pudding & Gravy
- Kids Portions 7
- Extras 3
- Buttered Greens / Roast Potatoes
- Butter Roasted Carrot & Bashed Swede

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MAINS

- Beef Cheek Randang, Jasmine Rice, Cucumber, Shallot & Coconut (GF) 14
- Beer Battered Haddock, Triple Cooked Chips, Mushy Peas 11
- Ground Short Rib Burger, Cheddar, Burger Sauce & Pickles 11
- Chicken, Ham & Leek Pie 13
- Mushroom & Barley Burger, Aged Cheddar & Truffle Mayonnaise 10

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VEGAN MENU

- Lights
- Winter Brassicas, Sprouted Pulses, Toasted Nuts, Seeds & Herbs (GF) 6
- Raw Beetroot, Apple, Spinach, Tarragon & Hazelnuts (GF) 6
- Mains
- Roasted Cauliflower, Grilled Spring Onions, Pickled Mushrooms & Seeded Pesto (GF) 10
- Fried Tofu Burger, Katsu Sauce, Pickled Cucumber & Coriander 10
- Puds
- Chocolate & Peanut Ice Cream (GF) 6
- Yorkshire Rhubarb Mousse Cake (GF) 6

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PUDS

- Baked Cookie Dough, Hazelnut Ice Cream & Chocolate Sauce 6
- Yorkshire Rhubarb & Pistachio Trifle 6
- Jam Sponge & Custard 6
- Crumble & Custard 6

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Please advise your server of any food allergies or intolerances - food is prepared in a kitchen where nuts are used.

Given notice, we can usually cater to specific requirements for Gluten and Wheat allergies.