



BAR BAIT

PICKLED EGGS, KIMCHI*	3
SICHUAN PICKLED VEG*	3
RED CURRY FRIED NUTS*	3
MARINATED OLIVES*	3
PIGS HEAD CROQUETTES	3
PORK SCRATCHINGS*	3
LINDISFARNE OYSTER (RAW OR BATTERED)	3 EACH
CHEDDAR & WILD GARLIC FRITTERS	3
HOUSE SALAMI, PICKLED FENNEL*	3

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

LIGHTS

SOUP*	5
STEAMED MUSSELS, MISO, CHILLI & CORIANDER	7
CURED WILD SEA BASS, CUCUMBER, GREEN CHILLI, YOGHURT & RADISH	8
HAGGIS TOASTIE, SOFT QUAILS EGG	5
CRUSHED PEAS ON TOAST, YORKSHIRE BLUE CHEESE	5
HERITAGE POTATOES, SOFT CHEESE, DUKKAH, CHILLI & PRESERVED LEMON*	7
CHARGRILLED ASPARAGUS, FERMENTED SHRIMP BUTTER & TOASTED COCONUT	8
SOUSED MACKEREL, SALTED RHUBARB, WATERCRESS & BUTTERMILK*	8

SIDES 3

GREEN SALAD* / TRIPLE COOKED CHIPS* / STEAMED GREENS*	
MASH & BONE MARROW BUTTER* / ONION RINGS /	
GRILLED HERITAGE POTATOES	

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	

MAINS

BEEF CHEEK RENDANG, JASMINE RICE, CUCUMBER, SHALLOT & COCONUT*	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

VEGAN MENU

LIGHTS

GRILLED SPROUTING BROCCOLI, ROASTED GARLIC, PARSLEY & HAZELNUTS	6
RAW CARROT, GOLDEN BEETROOT, PULSES, GRAINS, NUTS & SEEDS*	6

MAINS

ROASTED CAULIFLOWER, GRILLED SPRING ONIONS, PICKLED MUSHROOMS & WILD GARLIC PESTO*	10
SICHUAN BRAISED TOFU, STEAMED RICE*	10

PUDS

CHOCOLATE & PEANUT ICE CREAM*	6
APPLE, OAT & CINNAMON CRUMBLE, BLACKBERRY SORBET	6

PUDS

BAKED COOKIE DOUGH, HAZELNUT ICE CREAM & CHOCOLATE SAUCE	6
JAM SPONGE & CUSTARD	6
BLOOD ORANGE JELLY, WHITE CHOCOLATE CREAM & HONEYCOMB	6
CRUMBLE & CUSTARD	6

* = GLUTEN FREE

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.