



Lemon & thyme infused olives 3.00 (VE)

Bread board - warm sourdough boule with butter 3.75 (V)

### Starters & sharers

Lemon & thyme infused olives 3.00 (VE)

To Share - Vegetable Patch - chargrilled asparagus, rosemary & lemon breaded courgettes, olives, sun dried tomatoes, curried beans, garlic-studded melting Camembert, spicy cauliflower fritters, houmous and crudités 20.00 (A,V)

Butternut squash soup topped with crème fraîche and pumpkin seeds, served with toasted sourdough 5.00 (V)

Grilled asparagus with heirloom tomatoes, topped with pumpkin seeds and served with ancient grain bread 4.75 (VE)

Beef carpaccio served with capers and celeriac remoulade 6.75

Pan-fried king prawns and chorizo on toasted sourdough 5.50

To Share - Rosemary & garlic baked Camembert baked in sourdough with celery 12.00 (V)

Smoked salmon, sourdough, crème fraîche and capers 7.00

### Salads & light mains

Asparagus & sun dried tomato risotto with pecorino and pumpkin seeds 10.00 (V)

Rainbow salad with ribbons of carrots and courgettes, red pepper, pumpkin seeds, chickpeas and avocado 7.50 (VE)

Caesar salad with chargrilled chicken breast, gem lettuce, anchovies, olives and Caesar dressing, topped with shaved cheese, bacon and toasted sourdough croutons 9.50

Seared tuna served on a bed of fine beans, sun dried tomatoes, olives and red onion 12.25

### Mains

Fish & Chips - line caught cod, ale-battered, served with triple-cooked chips, mushy peas and tartare sauce 10.25 (A)

Handmade British beef burger in a brioche bun with bacon and melted cheese, served with a gherkin and fries 10.50

Chicken, leek & mushroom pot pie served with creamy mash and roasted vegetables 10.00

Sausage & Mash - Cherry Orchard Farm pork sausages on spring onion mash with crispy onions and a red wine jus 10.25

Handmade chicken Kiev, creamy mash and cavolo nero 9.50

Duck, venison & beef cobbler, slow-cooked in port wine and juniper sauce, served with roasted vegetables and a herb scone 12.50 (A)

21-day aged sirloin steak, mini Yorkshire puddings filled with caramelised onions, triple-cooked chips and a horseradish butter 14.00

Red pepper & quinoa burger in an ancient grain bun with marmalade-roasted beets, lentils and pickled walnuts drizzled with a sunflower seed & herb dressing 9.25 (VE)

### Desserts

British cheese board including Cornish Blue, Wensleydale with cranberry, Sandham's crumbly Lancashire and St.Helen's Farm goat's cheese, served with celery, savoury biscuits & red onion chutney 6.75 (V)

Rhubarb & ricotta cheesecake with strawberry compote 5.25

Sticky toffee pudding and vanilla ice cream 5.00 (V,N)

Warm chocolate brownie served with hazelnut ice cream 5.00 (V,N)

Lemon tart with raspberries 5.00

### Sides

Seasonal vegetables 3.25

Sweet potato fries 3.25

Fries 2.75

Side salad 3.25

Peppercorn sauce 2.00 (A)