

## Monday to Wednesday | All Day PRIX FIXE MENUS TWO COURSES FOR 18.50 THREE COURSES FOR 23.50

Please speak to the team for this menu

Bearnaise Sauce (gf) (v) .....

..4.00

## SNACKS

ANY 3 FOR 12.50 • ANY 5 FOR 18.50

Marinated Nocellara,	Spiced Maple-Roasted Nuts (gf) (ve)	5.00	Red Pepper Hummus (gfa) (ve)	5.
Gaeta & Cerignola Olives (gf) (ve)	Traditional Pork & Sage Sausage Roll	6.00	pomegranate, roasted hazelnut, coriander, flatbread	
adron Peppers (gf) (ve)5.00	O Scotch Egg	6.00	Pigs in Blankets honey & mustard glaze	6 <b>.</b> C
ive oil, Maldon sea salt				
	SMALL PLATES			
orean Crispy Fried Chicken (gf) 8.7	5 Halloumi Fries (gf) (v)	9.75	King Prawns (gfa)	11.
esame seeds, spring onion	cornflake crumb, pomegranate, tahini dressing, sw	eet chilli jam	romesco sauce, garlic chilli parsley butter, focaccia	
pring Minestrone (gf) (ve)	5 <b>Burrata</b> (gfa) (v) wild garlic pesto, Marinda tomatoes,	12.75	Crispy Squid (gf)	8.5
an-fried Scallops (gf)	broad beans, black pepper croutons			10 (
amphire, prosciutto, baby peas	Burrella (Vegan Burrata) (gfa) (ve)	15.00	<b>Superfood Salad</b> (gf) (v)	
vailable as a main course with buttered new potatoes	wild garlic pesto, Marinda tomatoes, broad beans, black pepper croutons		cherry tomatoes, spring onion, pomegranate, ezme dressin  Add Chicken, Halloumi or King Prawns	
	SHARERS			
read & Olive Board (ve)	14.25 Baked Camer		ann alada aan diad walanta aan danah	18.
rtisanal sourdough, focaccia, rustic pitta bread, Nocellara & Ce un-blushed tomatoes, olive oil & balsamic dip	rignola olives, garne, lemon thy	yme, rea omon n	narmalade, candied walnuts, sourdough	
MONDA	<b>LUNCH</b> TO SATURDAY 12-5PM • All our sandwiches	are conved with	a skip on fries	
HOOSE ANY LUNCH DISH WITH A SMALL SOFT DRIN				NNE
	_ ;			
ish Finger Sandwich	5 <b>Grilled Halloumi Sandwich</b> (v) focaccia, pickled beetroot, aïoli, wild rocket, chilli		Classic Club Sandwich free-range egg, mayonnaise, grilled chicken,	14
armhouse bread	Whipped Feta Ciabatta (ve)		streaky bacon, tomato, lettuce	
hilly Steak Wrap 13.5	confit tomato, preserved lemon, rocket	10.43		
rilled steak, roasted pepper, American cheese, pickles				
Mushroom, Fennel & Sausage Lasagne14.00	O 6oz Bavette Steak (gf)	14.25	Aubergine Schnitzel (gf) (v)	14.
Mushroom, Fennel & Sausage Lasagne 14.00 échamel sauce, mixed leaf salad	6oz Bavette Steak (gf) garlic & shallot butter, skin-on fries	14.25	<b>Aubergine Schnitzel</b> (gf) (v) swiss chard, romesco sauce, green oil, skin-on fries	14.
fushroom, Fennel & Sausage Lasagne	6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	14,25	Aubergine Schnitzel (gf) (v)	14.
échamel sauce, mixed leaf salad seer-Battered Fish & Triple-Cooked Chips (gf)18.2	garlic & shallot butter, skin-on fries  MAINS  Hand-raised Chicken, & Mushroom Pie		swiss chard, romesco sauce, green oil, skin-on fries  24 Hour Slow-cooked	
échamel sauce, mixed leaf salad	m A I N S  Hand-raised Chicken, & Mushroom Pie spring greens, thyme-roasted carrots,		swiss chard, romesco sauce, green oil, skin-on fries  24 Hour Slow-cooked Pulled Lamb Shoulder Ragu	
échamel sauce, mixed leaf salad  eer-Battered Fish & Triple-Cooked Chips (gf)	MAINS  Hand-raised Chicken, & Mushroom Piespring greens, thyme-roasted carrots, mashed potato, gravy	17.50	swiss chard, romesco sauce, green oil, skin-on fries  24 Hour Slow-cooked Pulled Lamb Shoulder Ragu fresh tagliatelle, garden peas, mint, Parmesan	.16.5
échamel sauce, mixed leaf salad seer-Battered Fish & Triple-Cooked Chips (gf)18.25 forth Sea haddock, pea purée, tartare sauce	MAINS  Hand-raised Chicken, & Mushroom Piesspring greens, thyme-roasted carrots, mashed potato, gravy  Pan-fried Chalk Stream Trout (gf) purple-sprouting broccoli, Pink Fir potatoes,	17.50	swiss chard, romesco sauce, green oil, skin-on fries  24 Hour Slow-cooked Pulled Lamb Shoulder Ragu	.16.5
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échamel sauce, mixed leaf salad  Eeer-Battered Fish & Triple-Cooked Chips (gf) 18.25  Forth Sea haddock, pea purée, tartare sauce  Ilat-iron Half Chicken (gf) 17.75  Doasted garlic & rosemary butter, aked baby potatoes, kale  amb Shank 27.56  Doasted aubergine, cous cous, confit tomato sauce,	MAINS  Hand-raised Chicken, & Mushroom Piespring greens, thyme-roasted carrots, mashed potato, gravy  Pan-fried Chalk Stream Trout (gf) purple-sprouting broccoli, Pink Fir potatoes, preserved lemon & caper butter, saffron aïoli  Traditional English Pork Sausages	23.75	24 Hour Slow-cooked Pulled Lamb Shoulder Ragu fresh tagliatelle, garden peas, mint, Parmesan  Jerusalem Artichoke & Red Chicory Risotto (gf) (ve)	.16.5
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## SIDES

Garlic & Chilli King Prawns (gf) ......8.00 Roasted Garlic & Shallot Butter (gf) (v) ....1.50 Black Truffle Butter (gf) (v) .....3.00

Triple-cooked Chips (gf) (ve)	Beer-battered Onion Rings (gf) (ve)	Side Salad (gf) (ve) 4.00
Truffle Parmesan French Fries (gf)	Mashed Potato (gf) (v)	Buttered Seasonal Greens (gf) (v)5.50
Fries (gf) (ve) 4.7	<b>Buttered Pink Fir Potatoes</b> (gf) (v)	Pigs in Blankets 6.00 honey & mustard glaze





- VILLAGE PUB & KITCHEN -





We'd love to hear from you! Scan the QR code to leave us a review.