

DAILY MENU
March 2025

**BAR
SNAKS** Focaccia / 4.5

STARTERS

- Chicken Caesar croquettes, garlic aioli, gem, parmesan, anchovy/ 8.5
 Potted gammon, dukkha spiced roasted pineapple, chive oil, sourdough crisp / 9.5
 Grilled asparagus salad, whipped feta, rocket, radish, radicchio, toasted pinenuts/(gf)(ve) 8
 Soup of the day, sourdough/ 7.5
 Torched mackerel, fennel slaw, poached rhubarb / (gf) 8.5
 Mushrooms on toast, sourdough, pinenuts/ (ve) 8.5
 Devonshire crab, crème fraiche, rosti potato, chive, watercress/ (gf) 10

LUNCH

- Roasted Mediterranean vegetable, red pepper hummus on focaccia, skin on fries/ (ve) 12.5
 Battered fish finger sandwich, brioche, lettuce, tartar sauce, fries/ 13.5
 Cured meat, mozzarella, pesto, rocket on ciabatta/ 15.5

SHARERS

- Sharing platter, red pepper hummus, roasted Mediterranean vegetables, sourdough, flatbread / (ve) 16.5
 Charcutier board, salami Milano, prosciutto crudo, mortadella, manchego, olive oil, balsamic, olives, sunblush tomato, sourdough, toasted hazel nuts/ 21

**MAIN
COURSES**

- Chargrilled oplet, chimichurri sauce, tomato & mushroom, fries/ (gf) 24
 Cider battered fish & triple-cooked chips, crushed peas, tartare sauce, charred lemon/(gf) 17.5
 Pan-fried Chicken breast, crushed new potato, carrot puree, glazed carrots, red wine jus/ (gf) 19
 Ajo Blanca, spicy tomato and pepper relish, chard hispi cabbage cut with lemon/ (ve) (gf) 16.5
 Roasted pork belly, wholegrain mustard mash, burnt apple puree, asparagus, red wine jus/ (gf) 19.5
 Moving mountain burger, smoked Applewood cheese, brioche. vegan brioche/ (ve) 16.5
 Rib, chuck and beef burger, streaky bacon, cheese, lettuce, tomato, burger sauce, brioche bun, fries/ 16.5
 Pan fried calves liver, wholegrain mustard mash, bacon and onion gravy, charred hispi cabbage/ (gf) 17
 Pan-fried Chalk Stream trout Nicoise salad, asparagus, new potato, sun blush tomato, rocket, soft egg, green oil/ (gf) 20.5
 Crispy feta and spinach pie, filo pastry, Sunblush tomato, asparagus watercress & pesto salad/ 17

SIDES

- Triple-cooked chips | Skin-on fries | seasonal veg | All 5

DESSERT

- Sticky toffee, toffee sauce, honey comb ice cream / (gf) 7.5
 Double chocolate brownie, chocolate sauce, clotted cream ice cream / (gf) 8.5
 Assiette of mango, mango parfait, sorbet, torched mango / (ve) (gf) 8.5
 lemon posset, berry compote, raspberry sorbet amoretti crumb/ 8.5
 Apple and rhubarb crumble, vanilla ice cream/ 9

