

## SMALL PLATES + STARTERS

<b>DEEP FRIED SQUID</b> <i>+ garlic mayonnaise</i>	6.5	<b>PURPLE SPROUTING BROCCOLI &amp; BERKSWELL TART (V)</b>	7
<b>BURRATA &amp; BRUSCHETTA (V)</b> <i>+ pomegranate, pistachio and beetroot relish</i>	6.5	<b>GNOCCHI (V)</b> <i>+ roast squash, tenderstem broccoli, sage and ricotta</i>	7.5/14
<b>PORK &amp; HERB SAUSAGE ROLL</b>	5	<b>SEARED SCALLOPS AND PORK BELLY</b>	12
<b>CAULIFLOWER MAC AND CHEESE (V)</b>	5.5	<i>+ celeriac puree and capers</i>	
<b>SAUTÉED CHORIZO &amp; NEW POTATOES</b> <i>+ garlic and parsley</i>	6	<b>GAME RILLETTE</b> <i>+ sourdough crisps</i>	7

## MAINS

<b>BUTTERBEAN STEW (VG)</b> <i>+ freekeh</i>	12	<b>STEAK</b> <i>(all served with béarnaise or bordelaise sauce &amp; hand-cut chips)</i>	
<b>ROAST COD</b> <i>+ curly kale, bacon, chestnuts and shallots</i>	16	<b>7 OZ HANGER</b>	15
<b>ROAST CORNISH SKATE</b> <i>+ brown shrimp butter and creamy mash</i>	15	<b>9 OZ SIRLOIN</b>	24
<b>CHICKEN PAILLARD</b> <i>+ aubergine caponata and pine nuts</i>	15	<b>SALAD</b>	
<b>SLOW COOKED WELSH LAMB SHOULDER</b> <i>+ celeriac and potato gratin</i>	16	<b>ROAST BEETROOT &amp; CROWN PRINCE SQUASH (V)</b>	8/12
<b>OLYMPIC DOG</b> <i>+ fried onions, raclette and hand-cut chips</i>	10	<i>+ stilton, muscat grapes and toasted almonds</i>	
<b>LONGHORN CHEESEBURGER</b> <i>+ brioche bun, house mayo and hand-cut chips</i>	12.5	<b>GRILLED MACKEREL &amp; DILL CRÈME FRAÎCHE</b>	8/12
		<i>+ spinach, lentils, apple and pickled root vegetables</i>	
		<b>GRILLED CHICKEN &amp; QUINOA</b>	8/12
		<i>+ rocket, radish, pecans and tomato</i>	

## DECEMBER SPECIALS

<b>OLD SPOT PORK TERRINE</b> <i>+ cranberries, pickles and granary toast</i>	7	<b>FILLET OF PLAICE</b> <i>+ jerusalem artichokes, winter greens, lemon and rosemary butter</i>	16
<b>TRUFFLED BAKED CAMEMBERT</b> <i>+ crudités and rosemary bread</i>	12	<b>BEEF SHORT RIB AND RED WINE PIE</b>	15

## SIDES

<b>MIXED LEAF SALAD (V)</b>	4	<b>CREAMY MASH (V)</b>	4
<b>CURLY KALE (V)</b>	4	<b>HAND-CUT CHIPS (V)</b>	4
<b>SAUTÉED CHESTNUT MUSHROOMS (V)</b> <i>+ garlic and parsley crumbs</i>	4	<b>HERITAGE CARROTS (V)</b> <i>+ caraway butter</i>	4

## WINES OF THE WEEK

**VIIGNIER, DELAS, LANGUEDOC, FRANCE** GLASS £5.50, CARAFE £17.50, BOTTLE £27

**DOLOMITE CABERNET FRANC, RAATS, STELLENBOSCH, SA '15** GLASS £7.50, CARAFE £23.50, BOTTLE £34

**MR P PINOT NOIR, IONA, ELGIN, SA '16** GLASS £8.50, CARAFE £26.50, BOTTLE £39

## COCKTAIL OF THE WEEK

**THE GRAPE ESCAPE** £8

*+ Williams Chase vodka, freshly squeezed pink grapefruit juice, dry Vermouth and Green Chartreuse.*