

SNACKS

Sourdough, Salted Butter 5
Add Black Garlic Butter 2

Sausage Roll, House Ketchup 9

Scotch Egg, Pub Sauce 9

Game Terrine, Fig Chutney, Sourdough 14

Beetroot-Cured Trout, Horseradish, Crème Fraîche 12.5

Wild Mushroom Parfait, Onion Jam, Rosemary Cracker 12.5

SEASONAL OYSTERS



5 each / 27.5 half a dozen



Shallot Mignonette

Gusbourne Blanc de Blancs, Kent, England, 2020 15.5

Charles Heidsieck Brut Réserve, Champagne, France, NV 17

STARTERS

Angus Beef Tartare, Pickled Walnut Ketchup, Sourdough 14/22

Burrata, Chicory, Orange, Truffle Dressing 14

Coach Makers Prawn Cocktail, Avocado, Marie Rose 15

Celeriac Soup, Cashel Blue Cheese Straw 10

Crab Salad, Fennel, Chilli & Lime Dressing 14.5

MAINS

Angus Cheeseburger, Pickles, Lyonnaise Onions, Fries 22.5

Wild Mushroom, Celeriac & Chestnut Pithivier, Onion Gravy 21

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Confit Duck Leg Cassoulet 29

Monkfish, Spinach, Shellfish Sauce 29

SUNDAY ROASTS

Roast Chicken, Bread Sauce 23

Pork Belly, Apple & Walnut Ketchup 26

Roasted Angus Beef Rump, Horseradish Crème Fraîche 31

ROAST SERVED FAMILY STYLE 112

For four people

Served with Roast Potatoes, Roots, Greens,
Yorkshire Pudding, Madeira Gravy

SIDES - 7 *each*

Chips Fries Roast Potatoes

Spinach *Steamed or Buttered* Grilled Sweetheart Cabbage

Winter Leaves Salad, House Dressing

CLICK FOR CALORIES

All prices include VAT. A discretionary 12.5% service charge will be added to your bill. Allergies? Please let us know. Sorry but we don't take cash.