



TO SHARE

Sourdough, Lemon & Aleppo Butter 5

Lamb Polpette, Spiced Butter 9.5

Scotch Egg, Chop Sauce 9

Hot Smoked Trout & Horseradish on Toast 10

Driftwood Goats Cheese & Chanterelle Puffs 11.5

Crispy Red Prawns, Lime Aioli 11

STARTERS

Duck Liver Parfait, Pickles, Sourdough 10

House Cured Halibut, Clementines, Aleppo, Olive Oil 15

Twice Baked Stilton Soufflé, Walnuts & Herb Crumb 13.5

Delica Pumpkin Soup, Crème Fraîche 9.5

Shetland Mussels, Ajo Blanco, Dill Vinaigrette 12

Beef Tartare, Egg Yolk, Montgomery Cheddar, Dripping Sourdough 14/22



SEASONAL OYSTERS 5 each / 27.5 half dozen

Shallot Mignonette



[CLICK FOR CALORIES](#)

MAINS

Angus Burger, Chorizo, Cheddar, Fries 22

Fresh Cavatelli, Squash, Cavolo Nero, Smoked Burrata 20

Battered Haddock, Chips, Mushy Peas, Tartare Sauce 21.5

Baked Beetroot, Chicory, Cashel Blue, Pomegranate Dressing 14

Day Boat Fish *P.O.A*

SUNDAY ROAST

Wild Mushroom Wellington, Vegetable Gravy 18

Half Chicken, Sage & Garlic Butter 25

Angus Beef Rump, Bone Marrow, Horseradish Crème Fraîche 31

Slow Roasted Lamb Leg, Fresh Mint Sauce 31

Roast Porchetta, Spiced Apple, Gremolata 26

ROAST SERVED FAMILY STYLE

For tables of four or more

30 per person

All roasts served with Beef Dripping / Vegan Roast Potatoes, Seasonal Greens, Yorkshire Pudding, Gravy

SIDES 7 each

Hand Cut Chips or Fries

Add Truffle & Parmesan 2

Beef-Fat Roast Potatoes

Montgomery & Cauliflower Gratin

Winter Squash, Brown Butter & Sage

Roasted Young Carrots, Honey & Mustard

Seasonal Greens, Lemon, Olive Oil

Winter Salad, Fig Leaf Vinaigrette

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.