



Dinner Menu

Starters

Freshly baked artisan bread (vg)
£3.95

Soup of the day, homemade bread roll (v, gfo)
£6.95

Seared salt & pepper squid, saki, garlic aoli, siracha dressing (gfo)
£7.95

Panzanella Toscana, heirloom tomato, goat's cheese, garlic & basil
toasted sourdough (vgo, gfo)
£6.95

Wild mushroom aranchi, romesco & mixed leaf salad (v)
£7.95

Cured Gressingham duck breast, honeydew melon, pickled red chilli & ginger (gf)
£8.95

Mains

Pan roasted Atlantic hake, hassleback potatoes, buttered kale, tomato concasse
£19.95

French trim pork cutlet, bok choy, Bramley apple sauce, café de Paris butter
£18.95

Truffle linguini, wild mushrooms, roasted hazelnut, gran Padano cheese (v)
£14.95

Roasted beetroot, polenta, calvo nero, salsa verde (vg)
£15.95

Buttered poached tarragon chicken, calvo nero, roast garlic mash potato,
white wine sauce £16.95

10oz dry aged sirloin steak, pan fried wild mushroom, tomato,
chunky chips (gfo) £24.95*

A sauce of your choice (gf) – Peppercorn | Creamed Blue Monday | Borderlaise
£2.50

Sides

Buttered seasonal vegetables (v) | Spring onion mash (v, gf)
£3.95

Parmesan, truffle oil, chunky chips (v, gfo)
£3.95

House farm salad (vg, gfo) | Hassleback potatoes (v, gfo)
£3.49

Homemade onion rings (v)
£2.95

*£5 supplement (Supplements apply to those on dinner inclusive packages)

v = vegetarian vg = vegan vgo = vegan option gfo = gluten free option

A service charge of 10% will be applied (optional)