

DAILY MENU

BAR Mixed olives / 4.5

SNACKS Sourdough, flavoured butters, olive oil & balsamic /(ve) 4.5

Toasted garlic ciabatta /4.5

(add cheese £1)

STARTERS/ SMALL PLATES Mushrooms on toast, truffle oil, toasted pine nuts (ve)(gfa) 8.5

Devonshire crab, crème fraiche, potato rosti, chive, watercress (gfa) 9.5

Crispy squid, garlic aioli, spring onion, Aleppo pepper (gf) 9.5

Crab & cod croquettes, garlic aioli, Aleppo pepper 9.0

Soup of the day, sourdough, butter 7.5

Pork belly bites, apple cider glaze, rocket 9.5

SANDWICHES Cider battered fish finger sandwich, tartare sauce, baby gem, fries 13.5

12pm-2:30pm Chargrilled steak, horseradish, onion jam, watercress ciabatta, fries 12.5

Fried spiced halloumi, pickled slaw, gem lettuce, sweet chilli sauce, ciabatta, fries 12.5

Sharer Baked camembert, truffle honey, toasted sourdough /18.5

MAIN COURSE Rib, chuck & bone marrow burger, brioche, Monterey jack cheese, bacon, lettuce, tomato, burger sauce, gherkin, fries (gfa) 18.5
Smoked haddock risotto, spinach, garden peas, poached egg, topped with parmesan (gf) 19

Moving Mountains vegan burger, jalapenos mayo, vegan Applewood cheese, vegan brioche, lettuce, pickle, fries (ve)(gfa) 17.5

Thai red vegetable curry, coconut & jasmine rice, prawn crackers (ve) (gf) 17

Chicken, mushroom & leek pie, mash potato, seasonal vegetables, gravy 18.5

Cider battered haddock and triple cooked chips, peas, Charred lemon, tartare sauce (gf) 18.5

Pan - fried chicken supreme, potato cake, seasonal veg, red wine jus (gfa) 18

Duck breast, truffle mash, braised red cabbage, tenderstem, apricot jus 21.5

Coffee rubbed flat-iron, roasted tomato & mushroom, fries, chimichurri (gfa) 24.5

28 day aged Sirloin steak, fries, roasted tomato & mushroom, peppercorn sauce (gfa) 28.5

SIDES Fries | Triple cooked Chips | Seasonal veg | All 4 Truffle honey fries / 6.95

DESSERT Double chocolate brownie, chocolate sauce, vanilla ice cream (gf) 7.5

Sticky toffee pudding, toffee sauce, honeycomb ice cream (gf) 7.5

Lotus biscoff cheesecake, salted caramel ice cream 8.5

Cinnamon Crème Brulee, homemade shortbread 8.5

Apple & apricot crumble, vanilla ice cream (gf) 7.5

Marshfield Ice cream / Sorbet (ask a member of staff for our flavours) / 2.5 per scoop

We cannot guarantee the absence of traces of nuts or other allergens. Please advise a member of staff & scan the QR code if you have any particular dietary requirements. An optional 10% service charge will be applied to your bill. All of which goes to the staff.
(v) vegetarian / (ve) vegan / (gf) gluten free

