

STARTERS

Soup - smoked applewood, potato and Lacons ale
5.25 (v)

Pork belly - miso glazed crispy pork belly with Asian
pickled vegetable salad 6.75

Blow torched sea trout - beetroot salad, apple
purée and horseradish snow 7.50 (gf)

Caesar salad - smokey style Caesar salad 5.75 (v)

Ham hock scotch egg - red onion compote and
pea salad 6.75

Woodland mushrooms - garlic butter, toasted
ciabatta with truffled rarebit 6.00 (v)

MAINS

Loin of bacon 14.00

honey and mustard glazed, buttery mash potato, red cabbage purée with thyme, baked apple and
black pudding crumble

Chargrilled sirloin of beef 19.75

served with horseradish mash, slow roasted root vegetables and red wine jus (gf)

Pea & lemon cakes 12.25

charred pickled cucumber, roasted red onion, tomato compote and herb cous cous (vg)

Sea bass fillet 15.75

pan-fried, trio of celeriac, pickled mushrooms with a spinach and butter sauce (gf)

Pulled pork 11.75

served in a baker's bun with apple ketchup, winter vegetable slaw and hand cut chips

Lemon sole fillet 16.95

tartare butter, mushy peas and hand cut chips

Chicken breast 15.00

pan-fried with bubble & squeak, cauliflower cheese, bacon & sage gravy

SIDES 2.75

Mixed salad | Buttered new potatoes | Hand cut chips | Mixed vegetables | Grilled flat mushrooms

PUDDINGS

Copper pot toffee apple, oat crumble and vanilla
custard 6.50

Dark chocolate truffle with honeycomb and
cherry sorbet 6.75

Coconut rice pudding with roasted pineapple
and lime purée 6.50 (vg)

Chocolate and cranberry brownie hot chocolate,
orange marshmallow and Christmas pudding ice cream 6.75

British cheeses chutney, crackers and frozen grapes 6.95 (gf)

Ice cream & sorbet selection 4.75 (gf)
(please ask you waiter for today's selection)

Glass of dessert wine Muscat de Saint-Jean de
Minervois 4.70 (75ml)

*Our food is prepared in a kitchen where nuts and other allergens are prepared, ask if you need any advice
(v) vegetarian (gf) gluten free (vg) vegan*