# MENU



### **STARTERS**

CREAMY LEEK AND POTATO SOUP, crisp bacon and	7.5
shallots (v/vg available)	
HAM HOCK TERRINE, apple gel and crouton	9.5
BEETROOT PAVLOVA, goat's cheese mousse and baby chard	9.5
SMOKED SALMON, grated egg, shallots and capers	10
BLACK PUDDING SCOTCH EGG with whiskey sauce	11
STEAMED MUSSELS with cider, spring onions and cream (as	10/22.5
starter or main)	

### **MAINS**

SHEPHERD'S PIE with seasonal vegetables (vegetarian Quorn	18
option available)	
SAGE AND BUTTERNUT BAKED GNOCCHI (v/vg)	18.5
CLASSIC FISH AND CHIPS, homemade tartar sauce, minted	18.5
crushed peas and torched lemon	
CRISPY ROSEMARY AND THYME RABBIT with fries, side salad	19.5
and aioli	
ANGUS STEAK BURGER, maple bacon and Monterey jack cheese	19
with fries and side salad	
SLOW COOKED BEEF SHORT RIB, blistered cherry tomatoes,	23
horseradish mash and braised carrots	
CHALK STREAM TROUT, salsa verde and vegetable medley	23

## MENU



### **SIDES**

HOUSE MIXED SALAD	4
CHUNKY CHIPS or French fries	4.5
GREEN BEANS with garlic butter	4.5
CUMIN ROASTED CHANTENAY carrots	4.5
DESSERTS	
LEMON POSSET with raspberries and sable biscuit	8
WARM CHOCOLATE BROWNIE with caramel sauce, pistachio	8.5
crumb and vanilla ice cream	
FRUITS OF THE FOREST CHEESECAKE with berry coulis	9.5
ENGLISH and FRENCH CHEESE PLATE with chutney and grapes	10
ICE CREAMS and SORBETS - ask your waiter for flavours	5

#### **PANINI**

LUNCHTIME ONLY, served with salad and fries

THE FORAGER: wild mushrooms, garlic, spinach,gorgonzola - 12

VEGGIE SUPREME: aubergine, courgette, peppers, red onion,

pesto with haloumi - 12

TUNA MELT: tuna, sweetcorn, mozzarella - 14

THE GREEK: prawns, feta, sundried tomatoes and olives - 14

ALL DAY BREAKFAST: sausage, bacon, egg, grated cheddar - 14

AMERICANO: chicken, bacon, tomato, pickles and American

cheese - 14