



NOT ALL INGREDIENTS ARE LISTED, PLEASE LET US KNOW OF ANY ALLERGIES WHEN ORDERING

## STARTERS

HOMEMADE FOCACCIA • olive oil & balsamic vinegar	5.00	CITRUS HOME-CURED SALMON • Whipped honey & black pepper cream cheese, pickled red onion & micro herbs	7.50
OLIVES	3.50		
CRISPY LAMB SHOULDER • roast parsnip puree, parsnip crisp	8.00	CHICKEN LIVER PÂTÉ • house bread & red onion marmalade	7.00
CHARRED QUEEN SCALLOPS • carrot & miso puree, shitake mushroom, spring onion	8.00	RED ONION & THYME TATIN • pine nut pesto	7.50
FISHCAKE • tartare sauce & pickled vegetable salad (Main course: 2 fishcakes and fries)	7.50/16.00	BAKED CAMEMBERT TO SHARE • house chutney, focaccia	13.50

## MAINS

RIFLEMAN STEAK • butter roasted flat iron steak, Rifleman sauce (sautéed mushroom, bacon & onions in red wine & cream), tenderstem broccoli, sauté potatoes	18.00	6 OZ FILLET STEAK • confit cherry vine tomatoes, roasted field mushroom & chips add a peppercorn sauce £2.00	26.00
BRAISED FEATHERBLADE • horseradish pomme puree, buttered leeks	17.00	KR BURGER • two 3oz beef burgers, cheese & bacon in a brioche bun, homemade ketchup, mustard mayo, fries & salad	15.00
CONFIT DUCK LEG • dauphinoise potatoes, kale & bacon, butternut puree	17.50	SPICED CHICKPEA BURGER • sauerkraut, pickled red onion, brioche bun, skinny chips & salad	14.50
PAN FRIED COD • white beans, tomato & chorizo	17.00	"PROPER" PIE OF THE DAY • seasonal vegetables and chunky chips	15.50
WILD MUSHROOM RAGOUT • root vegetable pasta	15.00	FISH & CHIPS • tartare sauce, petit pois	15.50

THE 10% SERVICE CHARGE IS ENTIRELY DISCRETIONARY AND SPLIT BETWEEN THE TEAM.