

STARTERS

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| Ham hock terrine, pickled vegetables, piccalilli | 8.5 | £ |
| Smoked kipper pâté, tomato salad, sourdough crostini | 8.5 | £ |
| Chefs soup of the day, please see waiter for advice | 7 | £ |
| King prawn cocktail, homemade marie rose, charred lemon | 10 | £ |
| Baked camembert, roasted smoked garlic, rosemary, crusty bread | 12 | £ |
| Duck bon bons, mustard, and maple pickled fennel salad | 9 | £ |

MAINS

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| Steamed game pudding, roasted root vegetables, juniper & port sauce | 20 | £ |
| Roasted fillet of bass, braised leeks, celeriac purée, white wine and samphire sauce | 24 | £ |
| Beetroot and red onion tart tatin, figs, goat cheese | 18 | £ |
| 24hr cooked flank of beef, truffle mashed potato, glazed carrot, beef sauce | 23 | £ |
| Winter squash caponata, orzo, black olives, basil | 17 | £ |
| Fish pie, salmon, cod, smoked haddock, mussels, prawns, mash, brockley, almonds | 18 | £ |
| Cottage pie, braised beef, mash, roasted root vegetables, beef gravy | 18 | £ |

STEAKS

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| 8oz Herefordshire rib eye | 28 | £ |
| 8oz Herefordshire sirloin | 28 | £ |
| 10oz Herefordshire rump | 25 | £ |
| 6oz Herefordshire fillet | 34 | £ |
| 20oz Herefordshire Cote de boeuf | 64 | £ |

SAUCE

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|--------------------|-----|---|
| PEPPERCORN | 2.5 | £ |
| BLUE CHEESE & PORT | 2.5 | £ |
| BEARNAISE | 2.5 | £ |

All served with roasted vine tomatoes, garlic and thyme mushrooms triple cooked chips.

SIDES

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| Honey and thyme roasted root vegetables | 5 | £ | Braised red cabbage | 5 | £ |
| Wilted spinach | 5 | £ | Triple cooked chips | 5 | £ |
| Mashed potatoes | 5 | £ | Truffle and parmesan chips | 8 | £ |
| Truffle mased potatoes | 8 | £ | French fries | 5 | £ |