



2 courses £30

3 courses £35

Nibbles

MILK LOAF <i>garlic and parsley butter</i>	5
CRISPY BABY SQUID <i>garlic aioli</i>	4.5
CHICKEN WINGS (gf) <i>peri peri sauce</i>	6
BUTTERNUT SQUASH ARANCINI (v)	5.5
GORDAL OLIVES (gf, v)	4.5

Sides

ROAST DELICA PUMPKIN (gf) <i>goats curd, pumpkin seed dukkah</i>	6.5
CAULIFLOWER CHEESE (gf)	2.5
PARMESAN AND TRUFFLE FRIES (gf)	7
FRIES (gf)	5.5
CHIPS (gf)	5.5

Starters

MOULES MARINIERE (gfo)
toasted sourdough

ROAST CAULIFLOWER CHEESE DUMPLINGS (v)
golden raisins, sunflower seeds, cavalo nero

PORK AND PINENUT TERRINE (gfo)
quince hot sauce, crispy seeded wafer

CURED SALMON (gf)
cucumber, yoghurt, citrus dressing

Mains

ROAST SIRLOIN OF BEEF
Yorkshire pudding, seasonal vegetables, roast potatoes, gravy

ROAST SUTTON HOO CHICKEN
Yorkshire pudding, seasonal vegetables, roast potatoes, gravy

MOULES MARINIERE (gfo)
toasted sourdough, fries

PAN ROASTED HAKE
orzo pasta, broccoli, carabiner prawns, capers

TRUFFLE RISOTTO (gf, v, veo)
Scottish Girolles, parmesan

Desserts

DARK CHOCOLATE MOUSSE (gf)
Frangelico, salted caramel, hazelnuts

APPLE CRUMBLE (gfo, veo)
blackcurrant sorbet

HIBISCUS AND YOGURT PARFAIT (gfo)
roasted blackberries, blackberry sorbet

CHEESEBOARD (gfo)
artisan crackers, chutney, grapes

WOOD ROW CHOCOLATE
please ask server for flavours

v - vegetarian | ve - vegan | veo - vegan optional | gf - gluten free | gfo - gluten free optional

Please inform a member of the team when ordering of any allergies or dietary requirements

Please be aware a discretionary 10% service charge will be added to your bill