



Menu



WHILE YOU WAIT...

VIKING BAKEHOUSE SOURDOUGH & BUTTER (VG*) £5.5
ROSEMARY & GARLIC MARINATED OLIVES (VG/GF) £4

SMALL PLATES

CHILLED TIGER PRAWNS

King prawns served chilled with toasted coconut, orange & calypso mayonnaise (gf) £14

KING CREOLE CHICKEN

Creole recipe battered chicken thigh, sriracha mayonnaise, wild rocket & pickled onions £13

ONION & CIDER SOUP

White onion, cider & thyme soup, herb oil & sourdough (gf*/vg) £9

SALT BEEF CROQUETTES

Salt beef croquettes, wholegrain mustard mayonnaise, mustard cress & grated parmesan £12

MACKEREL PÂTÉ

Smoked mackerel pate, celeriac slaw, sourdough croutes & pickled beetroot (gf*) £13

MAIN COURSES

COQUILLE FRUIT DE MER

Scallops, salmon & prawns coated in a silky velvet sauce, glazed Pomme Duchesse served with long stemmed broccoli £25

BEEF CHEEK

12 hour slow cooked beef cheek, turnip purée, roasted carrot, smoked mash potato, jus (gf) £26

DRY AGED SIRLOIN STEAK

Slow roasted tomatoes, portobello mushroom, fries, garlic & thyme butter (gf) £30

COTSWOLD CHICKEN SUPREME

Braised baby gem, smoked bacon, pearl onions, smoked mash potato, jus (gf) £22

RISOTTO

Wild mushroom risotto served with whipped goats cheese & lemon (gf*) £21

CATCH OF THE DAY

Garlic roasted new potatoes, seasonal greens, charred lemon & caper beurre noisette (gf) £MP

SIDE DISHES

FRIES (GF/VG) £4.5

SMOKED MASH POTATO, OLIVE OIL (V) £5

SEASONAL GREENS, CRISPY ONIONS (GF/VG*) £5

DESSERTS

APPLE & RHUBARB CRUMBLE

Crème Anglaise (gf*/vg*) £9

GADD'S STICKY TOFFEE PUDDING

Clotted cream ice cream £9

DARK CHOCOLATE MOUSSE

Coffee syrup, shortbread & raspberries £9

TORCHED BOWYERS BRIE

Fruit Loaf, Hot Honey, Apricot chutney £11

TAYWELLS ICE CREAM & SORBET SELECTION (GF*/VG*)

Please ask your server for available flavours £2.50 per scoop

