



Menu

**Served 12-3pm (Wednesday – Saturday)
6-9pm (Monday – Saturday)**

Small Plates

- Salted cod brandade, pickled red onion salad £5
- Cured Salmon, cucumber, horseradish, dill £6
- Chicken liver parfait, brioche, pickles £5
- Sourdough bread and butter £4
- Pork and pistachio terrine, mustard, cornichons £5
- Potato puffs, parmesan £4
- Burrata, tomato, basil, cherry vinegar £5
- Beef tartare, watercress, mustard dressing £7
- Potato hash browns, wild garlic mayo £4

Larger plates

(All served with a side of your choice)

- Chicken breast, romaine, croutons, Caesar dressing £15
- Lamb rump, confit lamb shoulder, garden peas, mint sauce £16
- Lemon sole, brown butter sauce, capers, shallot & lemon £21
- Grilled asparagus, potatoes, poached eggs, herbs & hollandaise £14
- 14oz Pork chop on the bone & salsa verde £17

Sides

- Mix leaf salad, mustard dressing, parmesan £5
- Heritage tomato salad, pickled red onions, basil £5
- Tender stem broccoli, anchovies, garlic £5
- Black pepper and rosemary celeriac gratin £5
- Sautéed new potato £4
- Buttery mash potato £4.5
- Hand cut chips £4
- Skinny fries £4

Pudding

- Salted caramel doughnut £3
- Cheesecake, ginger biscuit base, mixed berries £6
- Homemade vanilla ice-cream, Pedro Ximenez £5
- Chocolate mousse, blackcurrant, white chocolate £6
- Doddington cheese, chutney & seed crackers £9

*If you have any allergies or dietary requirements please speak to a member of the team



WINE LIST

175ML | 250ML | BOTTLE

SPARKLING

- Prosecco, Bernardi, Italy – 375ml** £11
Our house prosecco in a smaller bottle
- Prosecco, Bernardi, Italy – 750ml** £22
Fresh, creamy, medium-dry Prosecco with hints of apples & pears

WHITE WINE

- Pinot Grigio, El Abasto - Mendoza, Argentina** £5.95 | £8.50 | £22.50
A top-quality Pinot Grigio, dry, crisp, yet aromatic & fruity
- Sauvignon Blanc, Naciente, Chile** £5.95 | £8.50 | £22.50
Fresh, zesty & herbaceous with citrus flavours
- Chardonnay, Samurai Free Run Juice, Australia** £5.25 | £8 | £22.50
Fruity, with a bit of creaminess, good acidity and no oak
- Carignan Blanc, Moulin de Gassac Classic Blanc - Languedoc, France** £8 | £11.5 | £33
Elegant, herbaceous white wine from the historical French domaine

RED WINE

- Grenache, Alicante, Merlot, Moulin de Gassac Classic Rouge - Languedoc, France** £8 | £11.5 | £33
Ruby red with aromas of ripe red berries and hints of spice. The palate is fruity, rounded and soft.
- Merlot, Les Clairieres, Languedoc, France** £5 | £7.50 | £21
Smooth, full of rich plummy fruit with a hint of black cherries. Very easy drinking.
- Shiraz, Samurai Free Run Juice, Australia** £5.5 | £8.25 | £23
Vibrant, juicy red wine with notes of redcurrants, plum and subtle vanilla oak.
- Pinot Noir, Naciente, Chile** £5.5 | £8.25 | £23
Forrest strawberries herbs de Provence and cherries pair with bright acidity and supple tannins.
- Rioja, Hacienda Grimon, Spain** £30
An all-time classic, full-bodied and smooth.

ROSE WINE

- Montepulciano Madregale Rosato, Abruzzo, Italy** £4 | £8 | £24
Cherry-red in colour with scents of raspberries & pomegranate and apple. On the palate, refreshing and crisp with a hint of sweetness
- Syrah Reserve de Mas de Daumas Gassac Rose, France** £6.50 | £9 | £27
Fresh and sublimely well balanced this Languedoc rose has subtle red fruit and pink grapefruit aromas with little whiffs of herbs



Sandwich Menu

**Served 5-9pm (Monday & Tuesday)
12-9pm (Wednesday – Saturday)**

(All served with homemade crisps or add chips for £3)

Roasted vegetable, salsa Verde, feta £7

Classic ploughman's £7

Chicken club on toast bread £9

Fish butty, lettuce, tartar sauce in a freshly baked roll £7

Reuben: salted beef, sauerkraut, cheese, mustard mayo £10

Packed Lunches

£9

Order by 9pm

Your packed lunch will be ready at reception on check-out

Each packed lunch contains a sandwich, a bag of crisps, a chocolate bar, a piece of fruit and a drink

Sandwich options

Ham, cheese, tomato
Tuna mayonnaise, cucumber
Egg mayonnaise
Roast veg, salsa verde, feta

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