



BAR SNACKS

- Freshly baked sourdough, butter 5.5
- Smoked, grilled Mediterranean olives (vg) 7
- Sausage roll, HP sauce 8

STARTERS

- Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg) 8
- Seasonal soup of the day (v) 8
- Chicken liver profiteroles, morello cherry compote and chicken crackling 11
- Baked camembert, roasted garlic, hot honey served with toasted sourdough (to share) (v) 17.5

ROASTS

All served with roast potatoes, mixed kale, maple-roasted carrots, mulled red cabbage, Yorkshire pudding (excluding vegan roasts), and gravy

- Roast beef, horseradish cream served with all the trimmings 21
- Roast chicken, bread sauce, served with all the trimmings 19.5
- Plant based Wellington, served with all the trimmings (vg) 18
- Roast porchetta, cider apple sauce, served with all the trimmings 18.5

MAINS

- Fish and chips, served with mushy peas, curry sauce and tartare sauce 18
- Dry - aged double cheeseburger layered with American cheese and our signature sauce, served with fries 17.5
 - Add triple smoked bacon 3*
- Heritage beetroot, Granny Smith and Driftwood goats cheese salad (v) 18
 - Add thinly sliced steak 6 | Add roast chicken 4.5*
- Pan-fried sea bass fillet, new potatoes, chorizo, and spinach 19

SIDES

- Cauliflower cheese (v) 6
- Heritage tomato and pink onion salad (vg) 6
- Charred sweetheart cabbage (vg) 5.5
- Fries (vg) 5
- Chunky chips (vg) 5
- Green salad with lemon dressing (vg) 5.5
- Sweet peas, baby onions with mint and shallot dressing (vg) 6



SCAN THE QR
- for allergen
information,
or ask a member
of the team.

Adults need around 2000 kcaals a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.