

BAR SNACKS

Freshly baked sourdough, butter 5
Smoked, grilled Mediterranean olives (vg) 6.5
Sausage roll, HP sauce 6.7

STARTERS

Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg) 7.5
Seasonal soup of the day (v) 8
Chicken liver profiteroles, morello cherry compote and chicken crackling 10.5
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 21.5
Roast chicken, bread sauce, served with all the trimmings 19.5
Plant based Wellington, served with all the trimmings (vg) 19
Roast porchetta, cider apple sauce, served with all the trimmings 20

MAINS

Fish and chips, served with mushy peas, curry sauce and tartare sauce 18.5
Dry - aged double cheeseburger layered with American cheese and our signature sauce, served with fries 17.5
Add triple smoked bacon 2.5
Heritage beetroot, Granny Smith and Driftwood goats cheese salad (v) 17.5
Add thinly sliced steak 5.5 | Add roast chicken 4
Pan-fried sea bass fillet, new potatoes, chorizo, and spinach 19

SIDES

Cauliflower cheese (v) 6.7
Heritage tomato and pink onion salad (vg) 5.5
Charred sweetheart cabbage (vg) 5
Fries (vg) 5.5
Chunky chips (vg) 5
Green salad with lemon dressing (vg) 5.5
Sweet peas, baby onions with mint and shallot dressing (vg) 5.5



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

Adults need around 2000 kcal 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.