

Our menu uses fresh, local & seasonal produce from the best suppliers in the area. We pride ourselves on the quality of our products and are proud to share them with you.

WHILE YOU WAIT

Mixed Olives (ve gf) 4

Rosemary Focaccia Bread, Balsamic Butter (ve) 4

House Tortilla Chips, Moroccan Hummus (ve) 4

SMALL PLATES

Soup of the Day, Garlic Cream, Garden Herb Oil, Bloomer (ve) 7

Wild Mushroom Pate with Sage & VAULT Red Vermouth, Pickled Plum, Sourdough Toast (ve) 9

Ham Hock & Pea Terrine, Honey, Wholegrain Mustard, Pear Chutney, Sourdough Toast 10

King Prawns, Garlic & Parmesan Cream, Garden Herbs, Bloomer 11

Cold Harissa Roasted Aubergine, Curried Aioli, Chickpeas, Coriander, Pita (ve) 8

SUNDAY

Magness Farms Pork Belly, Rolled with a Sausage, VAULT vermouth, Raisin & Garden Herb Stuffing 24

Overnight Cooked Magness Farm Topside of Medium Beef 22

Lemon & Cider Glazed Roast Chicken 20

Spinach, Sweet Potato, Lentil & Butterbean Roulade, Onion Gravy (ve) 19

Served with Black Pepper & Rosemary Roasted Potatoes, Orange Glazed Roasted Carrots, Garlic Buttered Seasonal Greens, XL Yorkshire Pudding & our 72 Hour Bone Marrow & Redcurrant Gravy.

MAINS

Adnam's Battered Fish, Triple Cooked Chips, Mushy Peas, Tartare Sauce, Lemon (gf) 19

Magness Farms Beef Burger, Chipotle Mayo, Double American Cheese, Lettuce, Jalapenos, Crispy Shallots, Fries 18

Courgette & Rocket Gnocchi, Garden Basil Pesto, Green Chilli, Toasted Walnuts (ve gf) 18

Pan Roasted Seabass, Curried Butterbeans, Sauteed Cabbage, Fennel, Paprika Oil (gf) 20

SIDES

Triple Cooked Chips (ve gf) 4

Parmesan Fries, Rosemary Butter, Crispy Shallots, Spring Onion (v) 7

Magness Farms Sausage & Lion Garden Herb Stuffing 5

Baked Broccoli Cheese (v) 5

Macaroni, Three Cheese Sauce, Harissa, Honey, Chives (v) 7

v = Vegetarian ve = Vegan gf = Gluten Free Please inform us of any allergies or dietary requirements. A discretionary service charge of 12% will be added to tables of 8 or more.