

Soup / Sandwiches

<i>Carrot & Celeriac Soup (Ve)</i> – wild sourdough, black garlic oil	£6.2
<i>Cask Ale Rarebit</i> – house pickles, onion marmalade	£7.2
<i>Buttermilk Chicken Salad Sandwich</i> – red cabbage, heritage carrot slaw & sourdough	£8.7
<i>Double Patty Smash Burger</i> – aged cheddar, bacon, onion jam & chips	£12.8
<i>Falafel Burger (Ve)</i> – vegan brioche, avocado, green leaf, heritage tomato & chips	£11.3

Sharing Boards

<i>Antipasti (ve)</i>	£12.3
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falafel, queen olives, lemon hummus, heritage carrots, marrowfat pea fritter + sourdough

Pub Plates

<i>Fish & Chips</i> - beer battered line-caught cod, chips, preserved lemon tartare sauce	£12.8
<i>Thai Grilled Chicken Tenders</i> – coriander & mint salad, chilli, toasted orzo	£11.8
<i>Superfood Salad Bowl (Ve)</i> - quinoa, blueberry, tender-stem, greens	£11.3

Add: poached egg £3.1 / king prawns £5.1 / grilled chicken £4.1

Pub Snacks

<i>Wild Fermented Sourdough (Ve)</i> – black garlic, oil, queen olives	£4.6
<i>Lemon Hummus (Ve)</i> – wild fermented sourdough	£5.7
<i>Chunky Chips & Dips (Ve)</i>	£5.1
<i>Pepperoni Crisps</i> – harissa aioli	£4.1

Seasonal British Starters / Grazing Plates

<i>Crispy Buttermilk Chicken Tenders</i> – blue cheese two ways, Asian cabbage	£7.2
<i>Marrowfat Pea Fritters (Ve)</i> – tartare sauce, truffle herb salad	£6.2
<i>Posh Mac n/ Cheese</i> – pancetta, truffle, mascarpone, parmesan, wild mushroom	£8.2
<i>Pan Roasted Tiger Prawns</i> – smoked chilli butter, coriander, orzo	£9.2

Our commitment to doing it right:

1. To source our products within a 50 mile radius
2. No use of air freight or heated greenhouses
3. Over 80% of the ingredients certified
4. Natural, organic & vegan wine
5. Fairtrade tea & coffee
6. Cask ales from local brewers

Please let your server know if you have any dietary requirements, due to the processes of our kitchen we cannot 100% guarantee a dish is completely allergen free.