

To Begin With...

Today's soup, <i>bread (GFO)</i>	£5.45
Runny yolk scotch egg, <i>maple bacon crisp, apple sauce</i>	£6.45
Baked tomato galette, <i>goats cheese curd, olive tapenade, basil (V)</i>	£6.45
Braised beef cheek croquettes, <i>truffled mac n cheese, parsley</i>	£6.85
Caesar salad, <i>parmesan, anchovies, croutons (GFO)</i>	£5.45
Wild boar tortellini, <i>tomato bisque, basil oil</i>	£6.85
Crispy beef salad, <i>carrot & cucumber, mixed leaves, sesame & sweet chilli (GFO)</i>	£5.95

The Main Event...

The 1994 burger, <i>maple bacon, gouda cheese, baby gem lettuce, tomato, pickle & onion, thousand island sauce, charcoal bun, triple cooked chips</i>	£12.95
Beer battered sustainable fish, <i>triple cooked chips, pea puree or curry sauce (GFO)</i>	£12.45
Steak and ale pie, <i>roasted vegetables, creamed potatoes, traditional gravy</i>	£13.45
House smoked Kilnsey trout carbonara, <i>fresh tagliatelle, peas, smoked bacon, parmesan</i>	£13.95
Roasted pork belly, <i>pork bonbon, fondant potato, apple & vanilla puree, black pudding, jus</i>	£14.85
Chicken breast, <i>wild mushroom risotto, jus (GF)</i>	£14.25
Pan seared cod, <i>Israeli cous-cous, cauliflower, grape and curry sauce (GF)</i>	£14.20
Braised lamb shank, <i>horseradish mash, braised baby vegetables, red wine jus (GF)</i>	£15.95
Stonebass, <i>mustard crust, creamed leeks, potato terrine, green beans, red wine syrup</i>	£13.95
Roasted root vegetable tarte Tatin, <i>watercress & puffed wild rice (V)</i>	£12.95

Grill...

7oz Filet steak	£20.00
8oz Rump steak	£16.75
Half chicken, <i>confit garlic and lemon</i>	£13.95
<i>All served with, triple cooked chips, grilled tomato, soy mushrooms and celeriac puree.</i>	
Peppercorn sauce or garlic & herb butter	£1.50

Anything Else...

Truffled mac n cheese	£2.95
Triple cooked chips (GF)	£2.55
Onion rings	£2.55
Rosemary & parmesan sweet potato fries (GF)	£2.95
Sautéed seasonal vegetables (GF)	£2.55
Dressed house salad (GF)	£2.55