



Starters

House Breads, extra virgin rape seed oil, balsamic	4.5
Black Pudding Croquettes, apple sauce	6
Deville Whitebait, tartare sauce	6
Jersey Royal & Leek Soup, smoked salmon chive sour cream, crusty bread	6
Soused Cornish Mackerel Fillet, beetroot & horseradish crème fraiche	7.5
Chicken Liver Parfait, onion jam, sourdough toast	7.5
Grilled English Asparagus, vinaigrette, soft boiled hens' egg, sourdough croutons	7.5

Mains

Crispy battered Haddock, chunky chips, minted peas, tartare sauce	14.5
Chicken, Ham Hock & Leek Pie, spring greens, buttery mash	14.5
Bubble & Squeak, field mushroom, poached hens' egg, herb dressing (v)	14
<i>Add pork & fennel sausages</i>	2.5
British Brisket Burger, cheese, bacon, ruby slaw, baby gem, fries, burger sauce	14.5
Roasted River Trout Fillet, mussel, white wine & cream chowder, sorrel, samphire	17.5
Apricot, Squash & Toasted Chickpea Tagine, pomegranate couscous, almond yoghurt, flat bread (vg)	14
Walter Rose 8oz Dry Aged Rump Steak <i>Served with wilted spinach & mushrooms, crispy onion rings & chunky chips</i>	18.5

Sides

Spring Greens	Pea's, bacon & truffle dressing	3.5 each
Fennel & Watercress Salad	Chunky Chips	
Aspen Fries	Onion Rings	
Buttery Mash	Fries	
Pomegranate Cous Cous		

Puddings

British Cheese Plate, oat cakes, crackers, grapes, chutney <i>Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth & Golden Cross</i>	12
Rhubarb & Ginger Steamed Pudding	7
Dark Chocolate & Orange Cheesecake	7
Tiramisu, Brandy Snap	7
Selection of Dairy Ice Creams & Sorbets – Three Scoops	6
Add a scoop of ice cream	2