



Starters

Olives	4
House Breads, extra virgin rape seed oil & balsamic	4.5
Black pudding croquettes & apple sauce	6
Jersey Royal & leek Soup, smoked salmon, chive sour cream & crusty bread	6
Chicken liver parfait, onion jam & sourdough toast	7.5
Grilled English Asparagus, vinaigrette, poached hens' egg & sourdough croutons	7.5
Soused Cornish mackerel fillet, beetroot & horseradish crème fraiche	7.5

Mains

Crab Mac 'n' Cheese, shaved fennel salad, green goddess dressing	16.5
Chicken, leek & ham hock pie with savoy cabbage & buttery mash	14.5
Bubble & Squeak, flat mushroom, poached hens' egg & herb dressing (v)	14
Add pork and fennel sausages	2.5
Beer battered haddock, chunky chips, mushy peas & tartare sauce	14.5
British brisket burger, cheese, bacon, ruby slaw, baby gem, fries & burger sauce	14.5
Apricot, squash & toasted chickpea tagine, pomegranate couscous, soya yoghurt & flat bread (vg)	14

Sunday Roasts

Dry Aged Sirloin of Beef, Creamed Horseradish	18.5
Slow Roasted Pork Belly, Apple Sauce	17.5
Free-range Roast Chicken Breast, Chipolata	17.5
Roasted Vegetable Wellington	14

All served with Yorkshire pudding, roasted roots & roast potatoes, cauliflower cheese, greens & gravy.

Sides

3.5 each

Greens	Pea's, bacon & truffle dressing
Chunky Chips	Fries
Aspen Fries	Watercress & fennel salad

Puddings

British Cheese Plate, oat cakes, crackers, grapes, chutney <i>Lincolnshire Double Barrell, Barkham Blue, Solstice, Tunworth & Golden Cross</i>	12
Rhubarb & Ginger Steamed Pudding, Custard	7
Tiramisu	7
Treacle Tart & clotted cream	7
Sticky Toffee Pudding, toffee sauce & vanilla ice cream	7
Chocolate orange cheesecake	7
Add a scoop of ice cream	2