

## Small Plates

Marinated olives	4.5	Mini roast chorizo, Worcestershire sauce	8
Homemade bread & butter	4.5	Black pudding scotch egg, wholegrain mustard mayo	8
Chickpea chips, parsley & chilli harissa mayo	7	Salt & pepper squid, coriander, sweet chilli sauce	8
Falafel bites, sweet firecracker sauce	7	Devilled whitebait, chipotle aioli	8
Baked camembert, truffle oil, garlic, thyme, fruit chutney, warm bread	12	Three or six oysters, shallot vinegar	12/22
		Oyster Rockefeller, bacon, shallots, reduced cream, Parmesan	24

## Starters

Parsnip & leek soup, blue cheese yoghurt, warm bread	7
Wild mushroom arancini, tomato ragù, Parmesan, truffle oil	10
Pan-roast scallops, roast cauliflower purée, chorizo, green oil	14
Sticky pork belly, sweet chilli, caramelised black sesame seed, pickled slaw	12
Duck, ham hock, pheasant & foie gras terrine, piccalilli gel, quince jelly, mixed salad, toast	10.5
Beetroot cured salmon, beetroot relish, avocado purée, crispy capers	13
Steamed mussels, shallots, white wine, coconut milk, warm garlic bread	9

## Mains

Maple glazed duck breast, roast cauliflower purée, Parmesan croquette, cauliflower, red wine jus	28
Pan-roast seabass, mussels, cherry tomatoes, kale, lobster bisque, fondant potato	27
Pan-roast plaice fillet, new potato, tenderstem broccoli, Café de Paris butter	28
Pan-roasted gnocchi, wild mushroom, butternut squash, spinach, Parmesan, truffle oil (v)	18
Jake's beer battered fish & chips, minted mushy peas, tartare sauce	18
Double cheeseburger, two local beef patties, brioche bun, lettuce, tomato, gherkins, burger sauce, rosemary salted fries	17
<i>Add blue cheese or bacon</i>	2

## Roasts

Roast sirloin of beef	19
Braised shoulder of lamb	19
Mixed roast	25
Vegetarian nut roast	16
All of the above served with roast potatoes, seasonal vegetables, Yorkshire pudding and red wine jus	

## Sides 5 each

Sauteed kale, chilli & garlic	Honey roast carrots & parsnips
Truffle mash	Creamed leeks, wholegrain mustard
Smoked bacon cauliflower cheese	

