

Appetisers

- Court Farm Sausages & Pancetta mustard & honey 8
v Sesame Halloumi chilli & lime mayonnaise (available gf) 8
v Homemade Bread and Butter Board (available gf) 7
Mini Sticky Korean Pork Belly Flatbread 8

Starters

- Cheeseburger Scotch Egg American cheese foam, pickled compressed cucumber, burger sauce 11
Moot Brewery Compressed Lamb smoked onion purée, shallot rings, herb crumb 10
Seared Scallops braised kohlrabi, pickled carrot, fennel infused hollandaise (gf) 15
v Spring Pea Salad charred leek velouté, asparagus, wild garlic oil (gf/available vegan/available df) 10

Main Courses

- Butchers Block Signature Cheek and Tail Pie – rich and slow-cooked ox cheek and oxtail with bone marrow, colcannon mash and jus 27
v Harissa Cauliflower Steak carrot & miso purée, chickpea salsa (gf/available df) 19
Hake curried velouté, mussels, braised chicory, Jersey Royal parmentier, lime leaf (available gf/available df) 26
Loin of Lamb pea & mint foam, herb tuille, asparagus & peas, pomme dauphines wild garlic emulsion 28
Pork Belly roasted baby radishes, herb crumb, roasted chimichurri, potato terrine (gf) 26

Sides

- Braised Short Rib Mac & Cheese 10 / Mac & Cheese (available gf) 7 / Local IPA Battered Onion Rings (gf) 6.5
Charred Tenderstem lemon, garlic & herb aioli (gf) 6 / Fine Green Beans garlic, sliced chilli & olive oil (gf) 6 /
Crispy Potato Terrine Ends garlic mayonnaise (gf) 6
Hispi Cabbage miso butter, red Leicester & almonds, chorizo mayonnaise (gf) 7
Triple Cooked Chips (gf) 5.5 / Skin on Fries (gf) 4.5

If you have a food allergy or intolerance – please speak to the staff before ordering.

While we make every effort to prevent cross contamination in our kitchen, we cannot guarantee that any food item we make is FREE of any specific allergen