

For the Table

Court Farm Sausages & Pancetta mustard & honey 7 / **✓ Sesame Halloumi** with chilli & lime mayonnaise (available gf) 7
✓ Homemade Bread with a choice of house butters (available gf) 6

The Start

Mutton Ragu Cannelloni carrot three ways 10
Duck Scotch Egg blood orange emulsion 11
✓ Warm Beet Salad smoked goats cheese (available gf) 9
Pan Seared Scallops bouillabaisse, tarragon and fennel foam, scallop crisp (available gf) 15

The Middle

Confit Cod Loin burnt onion purée, kale, potato terrine, smoked olive oil (available gf) 23
Beef or ✓ Mushroom Bourguignon sage pomme purée, king mushroom (available gf/available vegan) 21
Five Spice Duck Breast plum, chicory, mini hasselbacks 21
Braised Lamb Shank confit garlic mash, root vegetable fricassee (available gf) 22

The Sides

Tenderstem parmesan & almonds (available gf) 7 / **Crispy Potato Terrine Ends** garlic mayonnaise 6
Local IPA Battered Onion Rings 6 / **Portobello Mushrooms** sage butter (gf) 7 / **Mac & Cheese** 7
Fine Green Beans garlic, sliced chilli and olive oil (gf) 6 / **Triple Cooked Chips** 5 / **Skin on Fries** (available gf) 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