

**Starters**  (from £4.49)

**Homemade Soup of the Day**, served with Bread Roll and Butter

**Blue Cheese Toastie**, Confit Shallot, Watercress, Crispy Leek

**Corned Beef Hash Cake**, Fried Duck Egg, Homemade Ketchup

**Potted Chicken**, Sour Dough, Watercress

**Oven Roasted Mushroom**, Rosemary & Garlic duxelle, rapeseed emulsion

**Bread & Oils**, Garlic & Rosemary, Chilli & Rapeseed, Balsamic & Paprika

**Mains** (from £9.99)

**Winter Warmer of the Day**: Ask for further details

**Jerk Rub Ham**, Black Pudding, Pomme Puree, Winter Apple, Crispy Kale.

**Poached Wild Salmon**, Sautee Potatoes, Buttered Kale, Lemon & Caper butter Sauce

**Bangers & Mash** Root Vegetables Rich Onion Gravy.

**Vegetarian/Vegan Warmer of the Day**: Ask for further details.

**Deluxe Mac & Cheese**, cheddar shallots spring onion parmesan mozzarella and crispy breadcrumbs served with seasonal vegetables and bread.

**Homemade Chicken Kievs** with Garlic & Rosemary butter, wedges and root vegetables.

**Sides:** (from £1.49)

**Oven baked Wedges** **Chips**, **Cheesy Chips**.

**Roasted Root Vegetables**, **Garlic Bread**, **Cheesy Garlic Bread**

**Desserts** (from £4.49)

**Homemade Treacle Tart**, Pear & Ginger, Chantilly Cream

**Chocolate, Banana, Bread & Butter Pudding** fresh homemade custard.

**Chocolate Brownie**, Chantilly Cream or Ice Cream

**Pancake Stack**, maple syrup, Chantilly Cream, grated Chocolate

**Ice Cream & Sorbets**

**Cheese board**, Selection of Cheeses, Crackers Chutney Celery, Grapes & Walnuts