



Sourdough focaccia, salted butter V £2 | Nocellara olives V GF DF £5

Sunday Best

2 courses £29 | 3 courses £34 with a roast

Small Plates

Soup of the day, sourdough DF GF* VG £6.5

Scotch egg, apple cider purée GF DF £9

Charred asparagus, pea & mint, poached hens egg GF DF V VG* £9.5

Citrus cured trout, gin gel, watercress, focaccia croute GF* DF £10

Ham hock terrine, piccalilli, focaccia croute GF* DF £9.5

Roasts with all the trimmings

Sirloin of beef GF* £23.5

Pork loin, crackling, apple sauce GF* £22.5

Vegan nut roast, vegan gravy V VG* GF* £20.5

Mains

28 Day dry aged beef burger, bone marrow butter, smoked cheese, gem, fries, slaw, brioche bun £18.5

Shallot & balsamic tarte tatin, pickled beetroot, feta cheese VG £18.5

Beer battered haddock, tartare, triple cooked chips DF £18

Whole plaice, buttered new potatoes, samphire, caper & brown shrimp butter GF £24

Sharing sides £7

triple cooked chips GF DF VG | skinny fries GF DF VG

garlic thyme & rosemary roast potatoes VG | buttered savoy cabbage GF V

Desserts

Bart's chocolate chip banana cake, cinnamon ice cream V £8.5

Vanilla crème brûlée, citrus shortbread V £8.5

Sticky toffee pudding, toffee sauce, vanilla ice cream VG GF £8.5

Triple chocolate brownie, berry compote, strawberry ice cream V

Saffron – local & seasonal artisan made ice creams & sorbets £3 per scoop

vanilla pod | traditional chocolate | strawberries & cream | cinnamon | salted caramel

vegan vanilla | mango sorbet | lemon sorbet | raspberry sorbet

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free GF* Gluten Free N Contains Nuts

Please let a team member know of any allergies or dietary requests

An discretionary service of 10% will be added to your table and is split evenly amongst the team