



SPRING MENU

Our kitchen works with the seasons to create hearty British inspired dishes, celebrating local produce wherever possible.

SMALL BITES

- Gordal piquanté olives (F,N,V) | 5
- Gilda bakery sourdough bread, sea salt butter, rapeseed oil & balsamic vinegar (D,G,S,V) | 6
- Crispy corn ribs, lime & paprika, siracha mayonnaise (E,S,V) | 5
- Roasted beetroot hummus, basil pesto, pasta crisp, toasted pitta (D,G,N,SS) | 6
- Baked Camembert to share, rosemary & garlic, toasted ciabatta, hot honey (D,G,S,V) | 20.5

STARTERS

- Chef's soup of the day, Gilda bread (G,VG) | 8.5
Vegan without butter
- Crispy pork belly bites, burnt apple & chilli jam (S,SS) | 10
- Confit heritage tomato, black olive tapenade, mozzarella, purple basil, garlic crouton (G,SY) | 10
- Fajita spiced scotch egg, tomato salsa, guacamole, sour cream (D,E,G,S) | 10.5
- Crispy King oyster mushroom 'no duck pancakes', Hoisin sauce, cucumber, spring onion & pancakes (G,S,SY,VG) | 12
- Smoked chicken & ham hock terrine, chefs pickle, toasted bread (G,M,S,P) | 12
- Crab & cheddar cheese soufflé, spring onion, chive (CR,D,E,G,M,P) | 14

FROM THE SEA

- Local beer battered fish, chunky chips, garden peas, tartare, curry sauce (D,E,F,G,M,P) | 21
- Tiger prawn & hot smoked salmon linguine, shellfish & pesto bisque, roquette, Parmesan, chard lemon (D,G,MO,S) | 26
- Market fish of the day | MP
Ask server for allergens and price

FROM THE LAND

Aubergine arrabbiata linguine, crispy capers, vegan Parmesan (G,S,VG) | 19

Double aged rump steak burger, toasted bun, burger cheese, gherkin ketchup, American mustard, house slaw, skin on fries (C,D,E,G,M,P) | 22
Add smoked streaky bacon £2

Thai red curry, purple sprouting broccoli, pak choi, Chinese leaf, basmati rice, poppadom | 22
Tofu - (G,S,SY,VG) | 23
Chicken - (G,S,SY) | 23
Tiger Prawn - (CR,G,S,SY) | 26

Braised oxtail cottage pie, roast bone marrow, red wine jus (D,E,G) | 24

Chicken supreme, leek velouté, spring onion, cream cheese & chive croquette, maple glazed bacon (D,G,E) | 26

Pork tenderloin Wellington, chestnut mushroom duxelles, spring cabbage, smoked bacon jam, balsamic roasted shallot, red wine jus (D,E,G,M,P,S) | 27

Pan fried breast of duck, dauphinoise potato, grilled chicory, balsamic, port & juniper reduction (D,S) | 29

FROM THE GRILL

Barnsley lamb chop 250g (D) | 28

Dry aged sirloin steak 250g (D) | 34

Dry aged fillet steak 225g (D) | 41

All are aged for 30 days in a Himalayan salt chamber and are served with fries, grilled beef tomato, grilled flat mushroom & a choice of blue cheese (D,G), peppercorn (D,S), chimmi churri, garlic butter sauce (D) or red wine jus (C,S)

SIDES

Skin on French fries (VG) | 4

Maple and carrots (VG) | 6

Sautéed spring greens, garlic butter (D,V) | 7

Purple sprouting broccoli, pink peppercorn butter (D,V) | 7

Leek mac 'n' cheese (D,G,M,P,V) | 7

Chunky chips, truffle & Parmesan (D,V) | 8

PUDDINGS & CHEESES

Fresh fruit & sherry trifle, peanut praline (G,N,SY,VG) | 9

Gypsy tart, malt Crème fraîche (D,E,G) | 9

Double chocolate brownie, chocolate ice cream (D,E,G) | 10

Rhubarb & custard cheesecake, compressed forced rhubarb (D,G) | 10

Mocha mousse, coffee mascarpone, almond & vanilla sable (D,E,G,N) | 11

Selection of 3 cheeses, miller crackers, chutney, pickles & fruit (D,G,S,V) | 15

Biscoff Affogato, caramel sauce, café curl (D,E,G,V) | 7.5

Vegan vanilla ice cream available

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)

If you have any food allergies or an intolerance query, please speak to the shift manager so they can advise correctly. A discretionary service charge of 10% will be added to tables of 6 and above. All prices include VAT.