

STARTERS

Hot smoked salmon Nicoise (Fi, E, Su, Mu) 9
cherry tomato, green bean & quail egg

Toasted Crotin goat's cheese (Mi, N, Mu, Su) 7.5
apple and walnut (v)

Confit chicken and black pudding terrine (Gl, Mu, Su) 8
pickled cauliflower, bread wafers

Prawn & crayfish cocktail (Cr, E, Mu, Gl, Mi, Ce, Su) 8.5
lemon, brown bread & butter

Garlic buttered field & wild mushrooms (Mi, Gl, E) 7.5
griddled sour dough, fried egg, rocket pesto (v)

Griddled palm heart salad (Ce, Mu, Su) 7.5
artichoke, pine kernels, spiced orange (vg)

SOUP & SALAD

French lentil soup (Ce) 6
spinach persillade (vg)

Tomato, red onion, marinated olive, feta (Mi, Mu, Su) 8
dressed leaves (v)

Classic Caesar salad (Gl, Fi, E, Mi) 8.5
add chicken 2.5

Vegan Caesar salad (N, Mu) 8
baby spinach, avocado, cashew dressing (vg)

BURGERS 13.5

(Gl, Mi, E, Mu, Se, Su)

Our burgers are freshly prepared in house
and served with cheese,
coleslaw, fries, relish and salad garnish

BUTCHER

minced steak, tomato chutney, melted emmental

SHEPHERD

lamb and rosemary, mint jelly, melted mozzarella

JACK

*BBQ pulled jackfruit, roast mushroom, beetroot relish,
melted monteray jack (v)*

ROOSTER

grilled chicken, corn relish, melted emmental

PLATS DU JOUR

Each week we create our 'Plats du Jour'
to ensure that there is variety and seasonality
in our menu. Please make sure to ask
for today's selection.

Soup du jour

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House salad

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From the pizza oven

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Something spicy

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From the slow cooker

hearty and delicious

MAINS

Roast breast of duck (Ce, Su) 17.5

celeriac potato puree, beetroot, sweet balsamic

Slow braised pork belly (Gl, Mi, E, Ce) 14.5

smoked knuckle bon bon, potato dauphinoise, apple puree

Pan fried rib eye steak (Mi) 23.5

slow roast tomato, grilled field mushroom, fries

Gluten free battered fillet of haddock (Fi) 14.5

hand cut chips, mushy peas, & chunky tartare sauce

Sauteed garlic King prawns (Cr, Mi, Su) 14.5

fries & salad

Seared supreme of cod (F, Cr, Mo, Mi, N) 17

prawn & shellfish korma, braised rice

Chestnut mushroom and beetroot suet pudding (Gl) 12.5

mixed pulses, olive oil mash (vg)

Ratatouille orzo risotto (Gl, Mi, Su) 13

shaved parmesan, crispy kale (vg)

Smoked tofu and fennel feuille de brick (Gl, So) 13

sweet potato & black bean chilli, baby spinach (vg)

SIDES (Mi) 3.5

Parsley baby potatoes / Hand cut chips / Fries / Sweet
potato fries / Buttered cabbage / Green beans /
Chantenay carrots

Please let your server know of any allergies that you may have. An allergen menu is available on request.