

Appetiser

- Homemade Bread Selection, Flavoured Butter, Oil & Balsamic £3.95 (2 to share)
 Marinated Olives & Aioli £3.95 (2 to share)
 Grilled Rosemary & Herb Focaccia Bread, Red Pepper Hummus Dip (V) £4.95 (Serves 2)

Starters

- Cream Of Celeriac Soup, Hazelnuts, Crispy Kale (V) (GF) £5.95
 Smoked Salmon, Dill Mayonnaise, Caviar, Lemon Mousse, Compressed Cucumber, Watercress (GF) £6.95
 Crispy Hen's Egg, Pea, Bacon Mushroom Fricassée, Truffle Parmesan Sauce £7.95
 Potted Pork Belly, Apple, Pickled Celery Salad, Pork Quaver, Spelt Toast £5.95
 Beetroot, Ricotta, Caramilised Fig & Parma Ham Salad, Truffle Honey £5.50
 Chicken Liver Parfait, Apricot Chutney, Walnut, Brioche Toast £7.95
 Seared Scallops, Potato Scraps, Smoked Eel, Beetroot, Lovage (GF) £12.95

Mains & Traditional Roasts

- Spiced Falafel, Feta, Pomegranata, Pickled Red Cabbage, Chilli Peppers, Coconut Yogurt (V) £12.95
 Seared Duck Breast, Roast Garlic & Celeriac Purée, Confit Potato, Rainbow Chard, Onion Marmalade (GF) £21.00
 Spinach & Ricotta Parcels, Broccoli, Butternut Squash & Sage Pearl Barley (V) £13.95
 Fillet of Salmon, Crispy Squid, Avocado, Asian Slaw, Chilli Lime & Soy Dressing, Coriander Quinoa £22.95
 Pork Belly, Crispy Crackling, Cep Mushroom Pearl Barley Risotto, Carrot Purée, Tarrogon, Jus (GF) £18.50
 Fillet of Sea Bream, Summer Pea, Caper Fricassée, Herb Crushed New Potatoes, Crispy Parma Ham, Caviar Cream (GF) £20.50
 Fish & Chips - Beer Battered Haddock, Fries, Peas & Tartare Sauce £12.50

- 8oz Rump Pavé (Only Served Pink) £17.95
 8oz Siloin Steak (Best Medium Rare) £21.95
 8oz Fillet Steak (How You Like) £26.95
 Steak Served with - Mushroom, Home Dried Tomato, Salad, Skinny Fries ADD Peppercorn or Blue Cheese for £1.50
 Traditional Roast Loin of Pork, Yorkshire Pudding, Sausage Meat & Sage Stuffing, Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy £13.95
 Roast Sirloin of Beef (served pink), Yorkshire Pudding, Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy £14.95
 Roast Chicken Breast, Stuffing, Yorkshire Pudding, Seasonal Vegetables, Beef Dripping Roast Potatoes & Gravy £13.95
 Mushroom & Mixed Nut Roast, Yorkshire Pudding, Seasonal Vegetables, Olive Oil Roast Potatoes & Gravy (V) £11.95

Desserts

- Chocolate Orange Brownie, Coco Nibs, Pistachio Ice Cream (V) £5.95
 Sticky Toffee Pudding, Pecans, Toffee Sauce, Banana Ice Cream (V) £4.95
 Apple & Blackberry Crumble, Vanilla Ice Cream £5.95
 Tom Browns "Black Forest Gateaux", Cherry Sorbet (V) £6.95
 Tom Browns' Artisan Cheese Selection, Home Made Chutney, Mixed Grapes, Celery and Crackers £8.95

ALLERGY ADVICE - Please inform staff if you suffer from a food allergy

V = Suitable for vegetarians | GF = Gluten free

MOST DISHES CAN BE ADAPTED FOR A GLUTEN FREE DIET - PLEASE ADVISE US OF YOUR REQUIREMENTS