



## BAR SNACKS & SHARERS

Amfissa, Kalamata & Nocellara olives (Ve) £3.5  
Southern fried king prawns, honey & lemon mayonnaise † £8.5  
Pulled beef croquettes, mustard mayonnaise £5.5  
Scotch egg, beetroot piccalilli £5.5  
Hand-raised pork pie, beetroot piccalilli £5.5  
Crispy pork belly bites, spiced apple sauce £5.5  
Baked Camembert, honey & blackberries, crunchy veg, warm sourdough (v) £14  
Butchers platter, selection of cured & dried meats, terrine, houmous, olives & warm sourdough £16  
British cheeseboard - six of the finest, walnut & fig bread, biscuits & chutney (v) £20

## STARTERS

French onion soup, Welsh rarebit dough twist £6  
Red onion & soft goats cheese tulip, fresh fig (v) £8.5  
Spiced butternut squash, wild garlic & sage soup, truffle oil (Ve) £6  
Pork & ham hock terrine, beetroot piccalilli £8  
Southern-fried chicken, garlic mayonnaise £7.5  
Kiln-smoked salmon, lemon, capers, sourdough † £9

## MAINS

Corn-fed chicken schnitzel, roast garlic butter, green salad, fries £14  
Hand-raised steak & ale pie, buttered mash, roast carrots, tenderstem broccoli £14.5  
Pulled beef & bacon burger, smoked Cheddar, onion rings, mustard, pickles, fries £14  
Beetroot & goats cheese tortellini, sage brown butter, parmesan, cherry tomatoes, pine nuts (v) £12.5  
Outdoor-reared pork sausages, wholegrain mustard mash, onion rings, roast onion gravy £12  
Beer-battered cod, minted mushy peas, tartare sauce, skin-on-chips † £14.5  
Pan-fried trout, garlic prawns, buttered greens, sautéed potatoes † £15.5  
Warm root vegetable salad, honey roasted carrots, parsnips, butternut squash, fig, kale, pine nuts (v) £12  
Plant-based wellington, stuffed with Macsween's vegan haggis, red peppers, field mushrooms, curly kale & gravy (Ve) £15.5  
Slow-cooked lamb shank, apricots, fresh thyme gravy, dauphinoise, buttered greens, roast carrots £18.5  
Grass fed, dry aged rib-eye, garlic & herb mushroom, onion rings, skin-on-chips, rocket £25

We have a number of specials available each day. Please see our chalkboards or ask a member of the team for full details.

## SIDES & SAUCES

Sweet potato fries £4 | Skin-on-chips £3.5 | French fries £3.5 | Tomato salad £3.5 | Dauphinoise £3.5 | Buttered seasonal vegetables £3.5  
Cauliflower cheese £3.5 | Garlic sourdough £5.5 | Pepper sauce £2 | Stilton & garlic sauce £2

## DESSERTS

Apple & blackberry flapjack crumble & custard (v) £7  
Mulled wine poached pear, fresh fig & crème fraîche (v) £7  
Chocolate fudge brownie, fresh berries, Jude's vanilla ice cream (v) £7.5  
Dark & white chocolate Eton Mess, winter berries (v) £7.5  
Proper sticky toffee pudding, Jude's vanilla ice cream (v) £7.5  
Cheese plate for two to four, selection of British cheeses, biscuits, hazelnuts, fig chutney (v) £20

## LIVENERS & SHARPENERS

Pig Beer | Session  
New Forest | 4%  
Tiki Estate | Pinot Gris  
New Zealand  
Rhubarb Gin Fizz  
Rhubarb gin | lemonade | bitters  
Negroni  
Gin | Sweet Vermouth | Campari

## SOURDOUGH

Available Monday - Saturday 12-4pm

Taw Valley Cheddar, Branston pickle, beef tomato, rocket, pickles (v) £8  
Streaky bacon, lettuce, beef tomato, rocket, maple mayonnaise £9  
Beer-battered cod fingers, tartare sauce, rocket † £8.5



Scan me for allergens guide, speak to a member of the team or visit:  
<https://links.digitalpubs.co.uk/680283>