

## SAMPLE MENU

Chicken wings with local honey and scotch bonnets £6.5 Roast celeriac soup with toasted hazelnuts & bread £5 ve Roasted butternut squash, feta yoghurt, pumpkin seeds & blackberry molasses £6.5 v Macaroni & stilton croquettes with basil aioli £6 v Wild mushroom spring rolls with mooli salad £6.5 ve

Beer battered haddock fillet with chips, salad & lemon £13.5 Grilled rib-eye steak, chips, mixed leaves & peppercorn sauce £26 gf Beef shin ragout with tagliatelle, parmesan & chilli flakes £13.5 Oyster mushroom shawarama, harissa, piquillo peppers & hazelnut sauce £13 ve\* Aubergine & chickpea curry with rice, poppadum's & mango chutney £12.5 ve/gf Bone marrow burger with comte cheese and melted onions on toasted brioche & fries £14\* Roast chicken pie, mash, red cabbage & gravy £14

## DESSERTS

Sticky toffee pudding with toffee sauce & salted caramel ice cream £6.5 Apple & blackberry crumble with custard £6.5 Chocolate & almond brownie, coconut yoghurt & toffee sauce £6.5 ve/gf

## CHEESE

Neal's Yard cheese & biscuits £7

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. \*GF options available. 12.5% Service Charge in the restaurant, 7% in the garden.