

Sunday

While you wait

Olives $\pounds 4$ | Homemade focaccia with oils $\pounds 4.50$ | Homemade Scotch Egg $\pounds 7.50$ Whole Baked Camembert - Toasted sourdough, red onion chutney (to share) $\pounds 16$ V, GFO

Starters

Slow Cooked Hallgate Farm Duck Egg - Smoked celeriac, ham fat brioche soldier, Tunworth cheese foam £10

Isle Of Wight Tomato Salad - Goats curd, olive tapenade and chive oil £7.50 or mains portion £15. GF

Smoking Cheddar and Ham Hock Croquettes - With a bitter leaf salad and textures of piccalilli £9

Salt & Pepper Squid - Lime emulsion and micro coriander £10 GF DF

Cured Salmon - Poached mussels, purple sprouting broccoli and a buttermilk & dill dressing £9 GF DF

Roasts

Roast Sirloin of Beef £21 | Roast Chicken £19 GF | Nut Roast £18 VG (All served with a Yorkshire pudding, cauliflower cheese, braised red cabbage, tender stem broccoli and roast potatoes)

Classics

Chefs burger or Moving Mountains Burger – *Skinny fries and homemade slaw* £18 GFO/VG DF (Vegan burger is not GF)

Fish & Chips - Beer battered haddock, pea purée and tartar sauce £17 GFO
Wild Garlic Risotto - Spring fricassee, truffled ricotta and toasted hazelnuts £15 GF VGO DFO
Add chicken for £5.

 $\label{eq:market} \mbox{Market Fish - Roasted cauliflower, cauliflower puree, caper and chive sauce with wilted monk's beard - Varied \\ \mbox{price } \mbox{GF}$

GF: Gluten Free | VG: Vegan | DF: Dairy Free | GFO: Gluten Free Option

If you require a gluten free option please let a member of staff know.

Full Allergen list available on request please ask your server for details. An optional service charge of 12.5% will be added to your bill, please note it is our policy to divide all gratuities equally amongst our team.