



For the table

WHOLE BAKED CAMEMBERT toasted pecans, apricot jam, chilli, sourdough	14
SPICED CRISPY WHITEBAIT & SQUID tartare sauce	11
CHARGRILLED PADRON PEPPERS rock salt	4.5

Starters

SOUP OF THE DAY crusty bread	6
CRAB SCOTCHED EGG, "Bloody Mary" ketchup, cucumber	7.5
BLOOD ORANGE & ROASTED BEETROOT, soft goats cheese, pistachio, cracker bread	7.5
SERRANO HAM balsamic onions	10
HARISSA HUMMUS, radish, seeded cracker bread	8.5
KILN ROASTED SALMON, horseradish, cucumber	7.5

Mains

SWEET POTATO & COCONUT CURRY, pak choi, wild rice	12.5
FISH & CHIPS beer battered haddock, pea puree, thick cut chips	14.5
VEGAN FISH & CHIPS minted pea puree, tartare sauce	13
VENISON RAGU, red wine, sage, pappardelle pasta & parmesan	14
DOUBLE BRITISH BEEF BURGER, smoked cheese, maple cured bacon, burger sauce & skin on fries [upgrade to sweet potato fries £1]	14
FLAT IRON CHICKEN, wild mushroom & tarragon butter, watercress salad, rosemary salt fries	16
OXTAIL & BEEF-SHIN PIE, mashed potatoes, cavolo nero, gravy	16
MARKET FISH seasonal fish from day boats	MVP
SEABASS, SQUID, MUSSELS & CHORIZO RAGU, artichoke, black olives, red pepper, garlic bread	17
DRY AGED STEAK Served with smoked butter or peppercorn sauce, hand cut chips or rosemary salt fries & watercress salad	
FLAT IRON	17
BONE IN RIB EYE	27
FILLET	28

Sides

THICK CUT CHIPS 3.5 / FRIES 3.5 / SWEET POTATO FRIES 5 / TRUFFLE & PARMESAN FRIES 5
CAULIFLOWER & CHEESE 4 / BABY JACKETS, ROAST CHICKEN & TARRAGON BUTTER 4 /
ROASTED SEASONAL ROOTS, HAZELNUT VINAIGRETTE 4.5

Desserts

CHOCOLATE BROWNIE pistachio & honeycomb crumb, salt caramel ice cream	6.5
BAKED VANILLA CHEESECAKE, plum & stem ginger crumble, honey ice cream	6.5
STICKY TOFFEE PUDDING butterscotch sauce & vanilla ice cream	6.5
SEASONAL ICE CREAMS & SORBETS price per scoop	2
CROPWELL BISHOP BEAUVALE BLUE fig jelly, seeded cracker bread	6.5