

## For The Table

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**Marinated Olives** V, Vg, GF, DF £4.50

**Freshly Baked Bread** V, Vg, GFo £4.50  
*with olive oil & balsamic vinegar*

## Small Plates

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**Freshly Made Soup** V, Gfo £8.00  
*Served with crusty bread*

**Smoked Mackerel Pate** GF £8.00  
*Pickled cucumber and sourdough toast*

**Brazilian Chicken Croquette** £8.50  
Available as a main with fries £16.50  
*Golden-fried chicken croquette with a crisp crumb and soft dough centre, served with dressed chicory and garlic mayo*

**Crispy Pork Belly Thai Salad** £9.00  
Available as a main with fries £18.00  
*Cucumber, cherry tomatoes, coriander, red onion, toasted peanuts and sesame seeds*

**Gratinated Twice Baked Cheese Souffle** V £8.50  
*Blood orange segment and figs dressing*

## Mains – 20% Off Main & Grill Options Lunchtimes Wednesday to Saturday

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**Treacle honey mustard ham hock, Egg & Chips** GF, DF £19  
*Slow cooked ham hock, treacle honey mustard glaze, skin on fries, fried hens egg & pineapple ketchup*

**Pan Fried Sea Bass** £22  
*Potato and leek rosti, romesco sauce, bok choy and flaked toasted almonds*

**Beer-Battered Haddock** GF, DF £19  
*Koffman skin on fries, homemade tartar sauce & minted pea puree*

**Creamy Quattro Formaggio Gnocchi** V £16.50  
*Crispy onion, homemade garlic bread*

**Sausage & Mash** DFo £19  
Vegetarian option £17  
*Caramelised onion gravy, seasonal greens, crispy onions*

**Roast Chicken Supreme** £19.50  
*Red lentil, smoked pancetta and mushroom bourguignon, buttered greens*

**Please advise the team of any food allergies.**

**From the Grill - 20% Off Main & Grill Options Lunchtimes Wednesday to Saturday**

**Flat Iron Steak** £22

*Chef recommends serving medium rare*

**8oz Rib-eye Steak** £26

**Hunters Burger** Vgo £17

Vegetarian or Vegan option £15

*mature cheddar, baby gem, beef tomato homemade burger relish, onion rings & Koffman skin on fries*

Add an extra beef patty for £5 / Add bacon for £2 / Add fried egg for £2 / Add stilton cheese for £2.50

**Our steaks come with:**

Green peppercorn sauce

Grilled mushroom & tomato

Koffman skin on fries

**Side Dishes**

**Koffman skin on fries** V, Vg £5

**Buttered panache of vegetables** V £5.50

**Truffle mash with crispy onion** V, Gfo £5

**Homemade onion rings with Sriracha mayo** Vg, DF £5

**Mix salad with house dressing** V, Vg, DF £5.50

V: Vegetarian  
Vg: Vegan  
Gf: Gluten free  
Df: Dairy free  
Gfo: Gluten free option  
Vgo: Vegan option

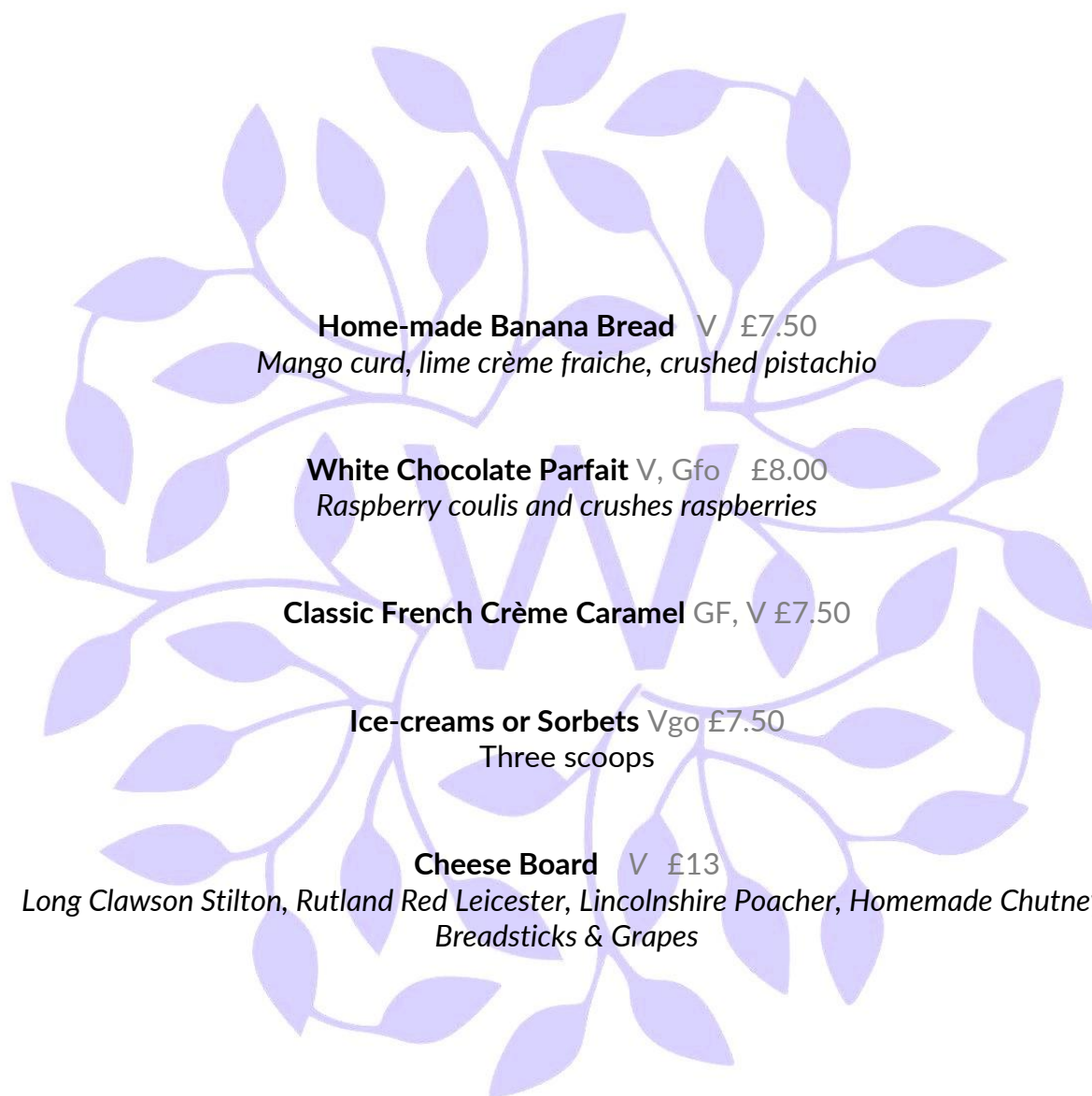
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A discretionary 10% service charge will be added to the final bill. 100% of which goes to the team who served you.

28/01/2026

## Desserts

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**Home-made Banana Bread** V £7.50

*Mango curd, lime crème fraiche, crushed pistachio*

**White Chocolate Parfait** V, Gfo £8.00

*Raspberry coulis and crushed raspberries*

**Classic French Crème Caramel** GF, V £7.50

**Ice-creams or Sorbets** Vgo £7.50

Three scoops

**Cheese Board** V £13

*Long Clawson Stilton, Rutland Red Leicester, Lincolnshire Poacher, Homemade Chutney, Breadsticks & Grapes*

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