

For The Table

Marinated Olives V, Vg, GF, DF £4.50

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

Small Plates

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

Smoked Mackerel Pate GF £8.00
Pickled cucumber and sourdough toast

Brazilian Chicken 'Coxinha' £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
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

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.

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

From the Grill

Flat Iron Steak £22

Chef recommends serving medium rare

8oz Rib-eye Steak £26

Hunters Burger Vgo £17

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
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Gf: Gluten free
Df: Dairy free
Gfo: Gluten free option
Vgo: Vegan option

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Desserts

Home-made Banana Bread V £7.50
Mango curd, lime crème fraîche, crushed pistachio

White Chocolate Parfait V, Gfo £8.00
Raspberry coulis and crushed raspberries

Matcha Pannacotta GF, V £7.50
Blueberry coulis, homemade short bread

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

Pair with your puddings and cheese with
Sweet wine

Côteaux du Layon Saint Aubin, Domaine des, Forges Loire, France V
(125ml) £6

Port

LBV Port, Taylors, Douro, Portugal V (75ml) £5
10 Year Old Tawny Port, Barros, Douro Portugal (75ml) £5

Sherry

Harvey's sherry or Tio Pepe Fino sherry (50ml) £5

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