

**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.***

## 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

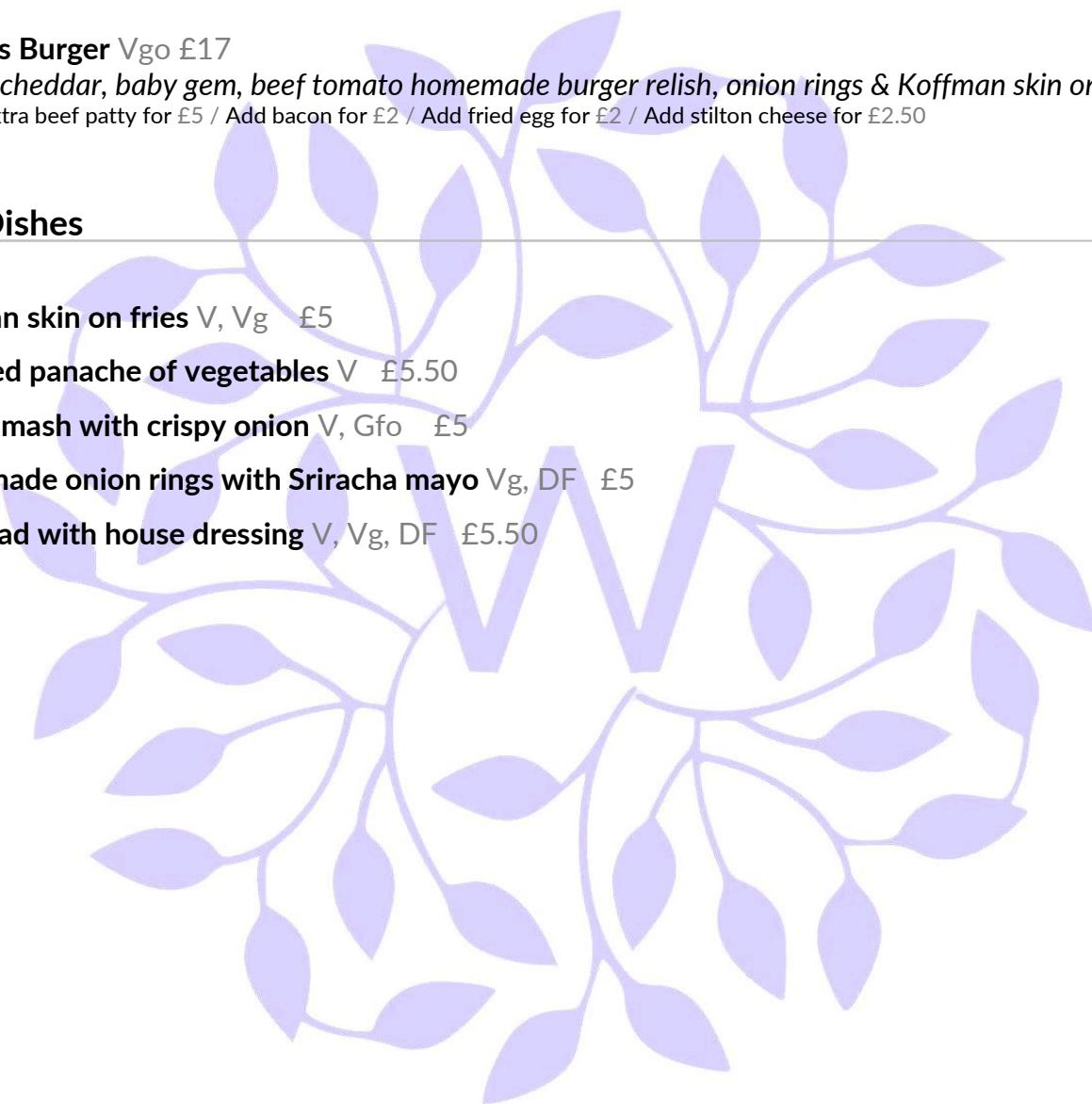
**Koffman skin on fries** V, Vg £5

**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

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

**Home-made Banana Bread** V £7.50

*Mango curd, lime crème fraîche, crushed pistachio*

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

*Raspberry coulis and crushes 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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