

## Starters

Homemade warm focaccia bread, confit garlic, Sicilian olives £5.00 (serves 2) (V)

Braised oxtail, heritage tomatoes, truffle & parmesan gnocchi, pesto, red wine jus £7.50

Pan fried pigeon breast, peas, broad beans, baby turnips, pancetta, green oil £6.75 (GF)

Twice baked goats cheese soufflé, wilted spinach, pea sauce, parsley oil, pickled shallot salad £6.25 (V)

Braised squid, chorizo & butter bean cassoulet, marinated fennel, crispy squid rings, rouille £7.25 (GFO)

Hot smoked salmon, cucumber, pink grapefruit salad, pickled beetroot, crispy capers, baby watercress,  
horseradish mayo £7.50 (GF)

Soup of the day £5.50 (V) (GFO)

## Mains

Spring coq au vin, sweet potato mash, wilted spinach, pancetta, peas, broad beans, petit onions, poached,  
mushrooms, white wine cream £16 (GF)

Sage & parmesan gnocchi, wild mushroom fricassee, ricotta, truffle crème fraiche, sourdough crumb  
£14.25 (V)

Pan fried hake, lyonnaise potatoes, purple sprouting broccoli, warm tartare sauce £17.50 (GF)

Pan fried stone bass, scorched baby gem lettuce, spring onion fondue, new potatoes, crème fraiche, parsley  
oil £17.95 (GF)

Slow roast pork collar, sage & pine nut crust, creamy mash, wilted spinach, cider jus, rhubarb & apple  
chutney £18.00 (GFO)

8oz ribeye steak, slow roasted tomato, field mushroom, chips, parsley & garlic butter £23.00 (GF)

(GF) gluten free (GFO) gluten free option (V) vegetarian (SF) shell fish (N) nuts

## desserts

Dark chocolate terrine, white chocolate & raspberry crunch, marshmallow fluff,  
toffee anglaise £5.95 (GFO)

Glazed passion fruit tart, coconut ice cream, saffron fairy floss, passion fruit &  
lime syrup £5.95 (N)

Rhubarb crème brulee, Edie's vanilla shortbread £5.50 (GFO)

White wine poached pear, honey & almond panna cotta, sweet toasted seeds,  
muscovado caramel £5.50 (N) (GF)

Cheese of the day, lavosh cracker & garnish £3.95 (V) (GFO)

(N) contains nuts (V) vegetarian (GF) gluten free (GFO) gluten free option