

BITES

Chargrilled Wildfarmed Sourdough Bread, Rapeseed Oil & Balsamic Vinegar	4.5
Marinated Olives	5
Toasted Flatbread, Beetroot Hummus, Herb Oil	4.5
Roast Carrot & Miso Arancini, Whipped Feta	4.5

SMALL PLATES

Seasonal Soup Of The Day, Chargrilled Sourdough & Butter	7
Smoked Trout Rillette, Pickled Shallots, Cucumber Gel & Rye Bread	9
Wild Mushroom, Pearl Barley & Porcini Mushroom on Wildfarmed Toast, Crispy Shallots	8
Smoked Ham Hock & Chicken Terrine, Mustard Mayonnaise, Beer-Braised Onions, Wildfarmed Sourdough	8
Glazed Heritage Beetroot, Whipped Feta, Toasted Dukkah Rye Bread, Chive Oil	8
Homemade Scotch Egg, Dijon Aioli	8
Venison Kofta, Beetroot Hummus, Pickled Shallots, Toasted Seeds	9.5

SALADS

Glazed Chicory, Orange, Radicchio, Buckwheat, Citrus Dressing	<i>Large</i> 442kcal	10
	<i>Small</i> 340kcal	6
Caesar Salad, Cos Lettuce, Soft-boiled Egg, Sourdough Croutons & Parmesan	<i>Large</i> 813kcal	10
	<i>Small</i> 612kcal	6
<i>Add a Protein</i>		
Chargrilled Chicken Breast	229kcal	7
Chargrilled Halloumi	358kcal	7

Dietary Requirements

V Vegetarian

VE Vegan

Kcals are based on an average serving. Adults need 2,000 Kcals per day. Please advise a member of staff if you have allergen requirements prior to ordering. We cannot guarantee that our products are free from ingredients that may affect those with food allergies.

If you are on an all-inclusive dinner package, your package entitles you to a £29 allowance towards food, anything above £29 will be charged.

MAIN

Potato Gnocchi, Roast Winter Squash, Cavolo Nero, Garlic & Sage Butter, Crispy Sage	16
Roast Aubergine, Tomato & Lentil Ragù, Herb Polenta, Herb Oil	15
Crispy Belly Pork, Cauliflower Purée, Fondant Potato, Maple-glazed Heritage Carrot, Apple Compote	19
Roast Chalk Stream Trout, Crushed Potato, Sautéed Leeks, Caper Hollandaise	19
Battered Fish & Chips, Mushy Peas, Tartare Sauce, Lemon	18
Confit Duck Leg, White Bean Cassoulet, Roasted Garlic Crumb, Cavolo Nero	18
Roast Squash & Butter Bean Massaman, Fragrant Rice, Garlic Flatbread, Crispy Shallots	16
Free-range Chicken Massaman, Fragrant Rice, Garlic Flatbread, Crispy Shallots	17
Venison, Smoked Bacon & Baby Onion Casserole, Giant Yorkshire, Garlic & Herb Mash, Braised Red Cabbage	19
Steak & Ale Pie, Garlic & Herb Mash, Maple Roast Carrots, Red Wine Jus	16
Spicy Cauliflower Pie, Garlic & Herb Mash, Maple Roast Carrots, Red Wine Jus	16

SHARING

Baked Camembert With Honey & Thyme, Rustic Bread, Onion Marmalade	16.5
Toasted Flatbread, Beetroot Hummus, Carrot & Miso Arancini, Whipped Feta, Chicory Salad, Wild Mushroom & Barley	18
Louisiana Chicken Wings, Ranch Dressing	12
Nachos, Tomato Salsa, Cheese Sauce, Spring Onion, Red Chilli & Coriander	8

Foodsteps®

Our menus are colour-coded like a traffic light to show you the carbon score of your meal. Dishes with a label value of 'A' indicate a low carbon rating.

This means the dish has been calculated by FoodSteps to help you make more informed decisions for you, and the planet.



GRILLS

<i>All Served with a Dressed Salad & Chips</i>	
10oz Hereford 28 Day Dry Aged Rib Eye	29
Peruvian-spiced Chicken, Lemon & Garlic Mayo	15
<i>Add a Sauce</i>	
Hollandaise	3
Stilton	3
Peppercorn	3

PIZZA

<i>Stonebaked Sourdough</i>	
Red Onion Marmalade, Sun-dried Tomato, Olive & Goat's Cheese	16
Smoked Chicken, Ham & Garlic Cream Cheese	16
Margherita, Sun-dried Tomato & Rocket	15
Pepperoni, Roasted Red Onion, Honey & Mozzarella	16

BURGERS

<i>All Served in a Brioche Bun with Baby Gem Lettuce & Chips</i>	
Korean-glazed Chicken Burger, Gochujang Mayo, Cucumber, Coriander & Lime Salsa	15
Chargrilled British Beef Burger, Onion Jam, Cheddar Cheese, Baby Gem, Gherkins	18
Sweet Potato Falafel Burger, Charred Pepper Relish, Gem Lettuce, Sliced Tomato	15
<i>Upgrade Your Burger Cheese:</i>	
Mature Cheddar, Somerset Brie or Stilton	2

SIDES

Chips	4.5
Roast Garlic & Herb Mash	4.5
Homemade Winter Slaw	4.5
Dressed Mixed Leaf Salad	4.5
Roasted British Carrot & Beetroot, Maple & Thyme	4.5
Braised Red Cabbage	4.5
Homemade Battered Onion Rings	4.5