

# Food

## TO NIBBLE

<b>HOUSE-BAKED BREAD</b> (v)	12	<b>SAUSAGE ROLL</b>	19
<i>whipped confit garlic butter</i>		<i>pork, bacon, leek, mustard, house hp sauce</i>	
<b>WARMED MIXED OLIVES</b> (v, gf)	14	<b>SCOTCH EGG</b>	19
<i>spiced, warmed</i>		<i>sriracha mayo</i>	
<b>PROSCIUTTO</b> (gfo)	17	<b>POTTED SALMON</b> (gfo)	26
<i>pear chutney, hazelnut, warmed bread</i>		<i>pickle, toasted soldiers</i>	
<b>CRISPY POTATO BITES</b> (v, gfo)	17	<b>CHICKEN TERRINE</b> (gfo)	23
<i>fried potato galette, shallot, truffle aioli</i>		<i>coronation aioli, pickle, warmed bread</i>	

## TO SHARE

<b>DUCK BREAST</b> (gf)	38	<b>GOATS CHEESE SALAD</b> (v, gf)	26
<i>fennel marmalade, basil pesto, jus</i>		<i>rocket, almonds, cucumber, lemon dressing</i>	
<b>SLOW ROASTED PORK RIBEYE</b>	52	<b>ROASTED CARROTS</b> (v, gf)	16
<i>for two, spiced apple chutney, ~425g (gf)</i>		<i>spiced, honey, worcester, cumin, sesame</i>	
<b>PUMPKIN &amp; LENTILS</b> (v, gf)	26	<b>CHARRED BROCCOLINI</b> (v, gf)	16
<i>braised lentils, goats cheese, pepita</i>		<i>garlic crunch</i>	
<b>CHARRED CAULIFLOWER</b> (v, gf)	25	<b>PLOUGHMANS TO SHARE</b>	42
<i>cauli puree, dukkha &amp; spiced walnuts</i>		<i>pork pie, cheeses, pickles, warmed bread</i>	
<b>HOUSE PIES</b>		<i>(vo, gfo)</i>	
<i>mash, mushy peas &amp; gravy - choose:</i>			
<i>beef &amp; burgundy</i> OR <i>chicken &amp; leek</i>	28		
<i>spiced chickpea</i> (v)	25		

## TO FINISH

<b>BROWN BUTTER BLONDIE</b> (v)	16	<b>BREAD &amp; BUTTER PUDDING</b> (v)	19
		<i>whisky infused toffee raisons</i>	
<b>MACARONS</b> (v, gf)	17	<b>FROGMORE RUBY PINOT PORT</b>	17
<i>three macarons, flavours of the day</i>			

## TASTING MENU

### CAN'T DECIDE? LET THE CHEF TAKE THE WHEEL

Let us know any dietary requirements and our chef will take care of the rest.

79 pp

v - vegetaraian | gf - gluten free | vo, gfo - dietary option availabe  
our small kitchen contains gluten and most menu items are handmade on-site  
please advise the team of any dietary needs and we will try our best to accommodate