



Vegetarian Evening Nibbles

SOURDOUGH BREAD 6
Whipped House Butter G, M

TRUFFLE ARANCINI 8.50
Garlic Aioli, Parmesan M, G

KALAMATA OLIVES 5.50

Starters

ROAST CELERIAC & APPLE VELOUTE 10
Crispy Onions, Chive Oil, Sourdough M, G

BEETROOT, ROASTED ONION & FETA RAVIOLI 12.50
Sage Butter, Parmesan, Wilted Spinach, Toasted Walnuts
G, SU, M, N

HOMEMADE SOUP OF THE DAY 10
Served With Fresh House Bread

Mains

WILD MUSHROOM & CHESTNUT RISOTTO 20
Parmesan, Crispy Sage & Truffle Butter M, N

SPICED LENTIL BURGER 18
Tomato Relish, Cheddar Cheese, Baby Gem, Pickle, Skinny Fries

LINGUINE 17
Tomato & Basil With Garlic Ciabatta

Sides

TRIPLE-COOKED CHIPS, Sea Salt 6

TRUFFLE & PARMESAN FRIES, Parmesan & Truffle Oil 6.50 M

TENDERSTEM BROCCOLI, Toasted Almonds & Lemon Butter 6 M, N

BEER-BATTERED ONION RINGS 6 G

LEEK GRATIN, Crispy Onions 6 G, M, MU

GARDEN SALAD 5 MU

Please let a member of staff know if you have any allergies or dietary restrictions

CE - Celery | CR - Crustaceans | F - Fish | M - Dairy | Mu - Mustard | G - Gluten | E - Eggs | LU - Lupin | MO - Molluscs | N - Nuts | SO - Soya |
SU - Sulphites | P - Peanuts | S - Sesame