



To begin

Garlic & chilli olives 3.5

The Real Bread and Food Co sourdough with Ampersand cultured butter 3.5pp

Soup of the day 9
(add bread & butter 2.5)

King prawn cocktail, semi-dried tomato, pickled cucumber, avocado, croutons 14

Duck liver and Cognac parfait, blackberry chutney, brioche GFO 12

Roasts

Children's portions available

35-day dry aged sirloin of Angus beef, yorkshire pudding 26

Slow roasted suckling pig, burnt apple puree GF 24

Vegan nut roast VE 18

All the above served with roast potatoes, glazed carrots, cabbage, parsnips, fine beans, and homemade gravy

Whole roasted bream, lemon & olive oil, buttered new potatoes, fine beans GF 22

Puddings

Rosé wine jelly with summer berries, clotted cream ice cream and Szechuan pepper tuille GFO 9

Honey & white chocolate mousse, caramelised fig, honeycomb, lemon gel, V 9

'Snickers' peanut butter iced parfait, chocolate & hazelnut glaze, miso caramel, chocolate soil, praline tuille V GF 9.5

Homemade ice cream (3.5 per scoop)

Vanilla & tonka bean V

Bay leaf V

Rosemary V

Pineapple & rum sorbet VE

Summer berry sorbet VE

Coffees & Teas

Add a selection of fairground themed sweet treats 3.95

If you have any allergies or dietary requirements, please let one of our team know. Tables of 6 or more will be subject to a discretionary 12.5% service charge.

V - VEGETARIAN. VE - VEGAN. GF - GLUTEN FREE. GFO - GLUTEN FREE OPTION