

BAR MENU

Monday – Saturday
12-2.30pm & 6-8.30pm

Fish & Chips

Battered hake, hand cut chips, house
tartare, mushy peas
20

Beef Burger

8oz bone marrow burger, glazed
potato bun, streaky bacon, American
cheese, lettuce & tomato, burger
sauce, fries
18.⁵⁰

Chicken Burger

Crispy crumbed buttermilk thigh, hot
honey glaze, American cheese, pickled
red onion, skinny fries
18

Baked Camembert, garlic confit toast,
pear & saffron chutney
16



SOURDOUGH SANDWICHES

with skinny fries & leaves
Monday – Saturday 12-2.30pm

Blackstone farmhouse cheddar,
tomato & house pickle (v) 12

Duncombe Ale battered haddock
goujons, tartare sauce 14

Honey & mustard roasted ham,
mustard & leaves 12

MARKET MENU

12-2.30pm Monday – Friday
6-8.30pm Monday – Wednesday

Salad Lyonnaise

Cheese souffle, cream sauce

Parfait, pear jelly, sourdough toast

French onion soup, sourdough toast (v)

Moules Mariniere, house bread

Banfi, Toscana, La Pettegola, Vermentino 2025

Straw yellow wine, with intense citrus & yellow peach
hints accompanied by floral & sage notes. The full
structure is well balanced by the freshness, leading to a
persistent & fruity finish.

175ml 12 | 500ml 32 | bt 45



Coq au vin, creamy mashed potato

Salad of roasted brassicas, cheddar cheese sauce (v)

Seabass, squash puree, cavolo Nero, pumpkin dressing

Flat iron steak, green peppercorn sauce, fries & leaves

Ox Liver & onions, brown butter mash

Château Lestuille Rouge, Bordeaux Supérieur 2018

A fresh, aromatic unoaked Merlot showing vibrant aromas of
ripe, soft plum & cherry. Beautifully structured, with round &
silky tannins through to a delicate hint of spice on the finish.

175ml £13 | 500ml £35 | bt £50



Affogato

Sticky toffee, vanilla ice-cream, toffee sauce

Pear & sultana crumble, muscovado custard

Cheese of the day, house crackers

Chocolate mousse, pouring cream

2 courses £26 | 3 courses £32

A discretionary 10% service charge is included in the final bill
Please advise us of any allergies in advance.