



Small Plates

Smoked Nuts & Marinated Olives (V, VG)	5.00
Homemade Bread Plate , Olive Oil & Balsamic, Smoked Garlic Butter (GFA, V)	7.00
Soup of the Day , Homemade Bread (V, VE, GFA)	7.00
Smoked Trout Pate , Baby Beetroot Salad, Preserved Lime Aioli, Sourdough (GFA)	8.00
Beef Brisket & Mozzarella Croquettes , Jalapeno Jam	8.00
Arundel Honey & Rosemary Baked Camembert , Onion Jam, Confit Garlic, Warm Bread (GFA, V)	14.00

Mains

Roasts – *All Roasts Served With Roast Potatoes, Seasonal Vegetables, Red Wine Jus & Yorkshire Pudding*

Roast Beef Sirloin GFA	20.00
Slow Roast Pork Belly , Herb Stuffing, Apple Sauce, Crackling GFA	18.50
Garlic & Herb Stuffed Chicken Breast	19.00
Roast Celeriac & Spinach Wellington , Vegetable Gravy V	17.50
Cauliflower Cheese 5.00 Giant Pigs in Blankets 5.00	

Beer Battered Haddock & Chips , Crushed Peas, Tartar Sauce, Lemon DF	18.00
Chicken Schnitzel Burger – Breaded Chicken Breast, Mozzarella, Tomato Chutney, Chilli Mayo, Slaw, Fries (GFA)	19.00
Lamb & Rosemary Meatballs , Linguini, Rocket, Parmesan, Pesto	19.00
Chickpea & Smoked Beetroot Burger , Chipotle Aioli, Tomato, Gherkins, Pickled Slaw, Fries (V, VOA, GFA)	18.00
Autumn Vegetable Salad – Roast Celeriac, Heritage Carrots, Baby Beetroots, Kale, Spiced Carrot Hummus, Dukkah (V, VE, GF)	18.00

Sides - Hand cut chips 3.50 Fries 3.50 Buttermilk Onion Rings 4.00 Garlic Bread 4.00

V – Vegetarian VE – Vegan GF – Gluten Free DF – Dairy Free VOA – Vegan Option Available GFA –
Gluten Free Option Available
Please notify of all dietary requirements