



Apertifs

Spritz £12 Aperol, Hugo, Limoncello or Sarti	Charterhouse Bloody Mary £9 Sunday kick start, Tito’s vodka, tomato juice & then spiced how you like	Cremant 200ml Glass £10 Beautiful champagne style French sparkling
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Bar Snacks & Nibbles

Halloumi Fries V £5 With honey & oregano	Calamari £8.50 Crispy fried squid with garlic aioli
Honey Buffalo Tenders £8 Fried breaded chicken strips tossed in honey buffalo sauce. Served with blue cheese dip	Marinated Olives V £4
	Ciabatta & Oil £4.50 Warm ciabatta with oil & balsamic glaze

Roasts

All of our roasts are served with, roasted potatoes & carrot. Cauliflower cheese, roasted cabbage wedge, braised red cabbage, parsnip crisps, Yorkshire pudding, gravy, swede & squash mash.

Short Rib of Beef £24 Slow roasted on the bone for extra flavour. Served with horseradish creme
Porchetta £24 Slow roasted stuffed & rolled pork belly. Served with apple puree
Chicken & Stuffing Roulade £22.5 Stuffed & rolled chicken breast. Served with Cumberland sauce
Celeriac Fondant VG £21 Herb crusted celeriac fondant. Served with apple puree

Please see our specials board for other mains options

Sweets

Chocolate Brownie £8 Double chocolate brownie, warm chocolate sauce & clotted cream ice cream *vegan brownie available*
Sticky Toffee Pudding £8 Classic sticky toffee pudding with salted caramel sauce. Served with custard or clotted cream ice cream
Affogato £5 Ice cream drowned in coffee