

Appertiser

Marinated Olives - (GF/V/VG)	4
Homemade Artisan Bread (V/VG)	5.5

Starter

Homemade Soup - Homemade Bread (V)(GFA)	8.5
Sticky Crispy Asian Beef - Aromatic Slaw (SE)	8.5
Goat Cheese & Figs - Pomegranate, Walnut, Balsamic (N)	9
Chilli & Garlic King Prawns - Aioli (CR)	10.5

Main Course

Ale Battered Haddock - Triple Cooked Chips, Pea Puree, Tartar (F) (GFA)	19.5
Briston Cattle Beef Burger - Ale & Bacon Jam, Monterey, Streaky Bacon	20
Sweet Potato & Chickpea Dahl - Saffron Rice, Sweet Potato Crisp (V)(GFA)	20
Pie Of The Day - Creamy Mash, Tenderstem, Gravy	21
Ox Cheek Bourguignon - Creamy Mash, Crispy Chard	24
Market Fish - Please Talk To A Member Of The Team (F)	MP

Please advise your server of any allergies

Please note: all of our dishes are prepared in a kitchen where cross contamination can occur. We are unable to guarantee an allergen free environment.

*(GF) = GLUTEN FREE (GFA) = GLUTEN FREE ADAPTABLE (DF) = DAIRY FREE
(DFA) = DAIRY FREE ADAPTABLE (VE) = VEGAN (VEA) = VEGAN ADAPTABLE
(V) = Vegetarian (CR) = Crustaceans (F) = Fish (SE) = Sesame*

Dessert

Sticky Toffee Pudding - Miso Butterscotch, Honeycomb Ice Cream	8
Chocolate Ganache - Blood Orange, Pistachio (N)	8.5
Blackberry & Lemon Parfait - Meringue, Berries	9
Artisan Cheese (V)(GFA)	14
Homemade Ice Cream & Sorbets (GF)(V)	2.5

Cappuccino	£3.50	Mocha	£3.50	English Whisky	£4.40
Flat White	£3.25	Double Espresso	£4.00	Norfolk Spirit Co.	£4.00
Americano	£3.00	Hot Chocolate	£3.50	Cockburns Port	£4.00
Latte	£3.50	Tea	£3.00	Remy Martin VSOP	£5.25
Espresso Martini	£11	Liqueur Coffee	£9.00	Baileys	£4.25

Please Note: A Discretionary 10% Service Charge Is Added To Each Bill