



# SPRING MENU



## SNACKS & STARTERS

Asparagus and Yorkshire Blue cheese quiche, wild leaf salad dressed with a Sherry Dijon vinaigrette (V)	6.75	Smoked mackerel pâté on treacle soda bread with rhubarb, elderflower and lovage	7.50
Wild garlic falafel, tahini and preserved lemon yoghurt, broad beans and sumac onions (VG)(GF)	6.50	Heirloom tomatoes dressed with basil mayo, black olives and olive oil (VG)(GF)	6.95
Crispy ham hock, peas, mint and radish	7.50	'Nduja scotch egg with Parmesan mayo	6.75

## SANDWICHES

Served 12-5pm



4oz bavette steak with melting onions and wild garlic & rocket pesto (VG option available) (GF option available)	7.50
Heresy battered fish fingers, tartare sauce and homemade mushy peas	7.50
Falafel wrap with wild garlic, preserved lemon yoghurt, cucumber, sumac onions and salad (VG)(GF option available)	7.50
Shredded ham, Hendo's sweet pickle and Cheddar (GF option available)	7.50
Heirloom tomato, basil mayo and black olive (VG)(GF option available)	7.50
'Nduja, roast pepper and Cheddar toastie (GF option available)	7.50

Add salad or chips for £1.50



## PUB CLASSICS



Pie of the Day served with homemade mushy peas, gravy and your choice of hand cut chips or mashed potato (V option available)	13.95
Heresy battered fish with hand cut chips, scraps, real tartare sauce and your choice of mushy peas or curry sauce	14.95
Grilled Cajun spiced chicken burger in a bun with sour cream, fresh red onion and baby gem lettuce, served with hand cut chips and seasonal slaw	12.95
6oz British beef burger in a toasted bun served with salad, hand cut chips and seasonal slaw (GF option available)	12.95
Veggie burger - sweet potato and kidney bean patty served in a bun with BBQ sauce and vegan Applewood cheese, hand cut chips and seasonal slaw (VG)	11.95
Moss Valley bacon chop with hand cut chips, fried egg and pineapple salsa (GF option available)	13.95

### BURGER TOPPINGS

Applewood smoked Cheddar (V) - pineapple salsa (VG) - 'nduja - smoked bacon - goat's cheese (V) - Stilton (V)	1.00
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Melting onions (VG)(GF) - onion rings (V) - fried egg (V)	0.50
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GF - GLUTEN FREE / VG - VEGAN / V - VEGETARIAN

WHILST ALL CARE IS TAKEN TO AVOID CROSS CONTAMINATION, MENU ITEMS MAY COME INTO CONTACT WITH GLUTEN, EGG, DAIRY, FISH, SULPHITES, NUTS, MUSTARD & SOYA. PLEASE MAKE US AWARE OF ANY ALLERGIES AT THE TIME OF ORDERING



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## SOMETHING SPECIAL

Risotto primavera - asparagus, broad beans, peas and courgette finished with wild garlic & rocket pesto, topped with pine nuts and goat's cheese (V)(GF)(VG option available)	14.95
Roasted aubergine with tahini and preserved lemon yoghurt, fattoush, pomegranate and sumac. Served with a handmade flatbread (VG)	15.95
Plaice fillet with mussels, samphire, lemon caper butter and roasted new potatoes (GF)	22.95
Pan roasted sea trout and sauce verte with a niçoise style salad of French beans, cherry tomatoes, black olives, new potatoes and a soft boiled egg (GF)	20.95
Steak au poivre - 8oz bavette, peppercorn sauce, grilled purple sprouting broccoli and Hendo's roasted onions (GF)	23.95
Braised chicken leg with toasted barley, mushrooms, pancetta, leeks and asparagus in a creamy white wine sauce	16.95

## SIDES



Hand cut chips (V)(GF option available)	3.95
Truffle & Parmesan hand cut chips (V)(GF option available)	4.95
Mashed potato (V)(GF)	3.95
Truffled cauliflower cheese (V)	4.95
Buttered spring greens (GF)(VG option available)	3.95
Purple sprouting broccoli with 'nduja butter and toasted almond (GF)	4.95
Leek, spring cabbage and fennel slaw (VG)(GF)	3.50
Garden salad dressed with a Sherry Dijon vinaigrette (VG)(GF)	3.50
Beer battered onion rings (V)	3.95
Roasted new potatoes (VG)(GF)	3.95

## DESSERTS



Drunken sticky toffee pudding, salted toffee sauce & vanilla ice cream (V)	7.50
Rhubarb and pistachio tart, poached rhubarb and flapjack crumble (VG)	7.50
Lemon drizzle cake with honey ice cream, limoncello curd, honey and poppy seed tuile (GF)	7.50
Millionaire's shortbread - chocolate delice with shortbread and caramel, brownie crumble and salted caramel ice cream (V)	7.50

## AFTER DINNER DRINKS

Americano (decaff available)	2.60	Pot of Tea (decaff available)	2.50
Espresso	2.50	Pot of Earl Grey Tea	2.50
Latte	3.00	Pot of Herbal Tea	2.50
Cappuccino	3.00	Hot Chocolate	3.10

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