## Nibbles

Bread \& oil $£ 4.5$ GFO 566KCAL //Mixed marinated olives $£ 4.5$ GFI, VE 103KCAL//Cheese donuts, tomato \& chilli sauce, pecorino $\mathbf{£ 7}$ GFl $323 \mathrm{Kcal} / / C u m i n \&$ coriander falafel, mango chutney $£ 6$ GFI, VE 160 KCAL// Whipped feta, sundried tomato, mint oil, flat bread $\mathbf{£ 6 . 5 0} \vee 432$ KCAL

## Starters/Light bites

Homemade soup of the day, sourdough $\mathbf{£ 7 . 5}$ VE, GFI
Smoked salmon \& cucumber cannelloni, avocado mousse, olive \& chili tapenade, sundried tomatoes
£11 GFI 275 KCAL
Smoked haddock scotch egg, saffron velouté, buttered shallots $\mathbf{£ 1 0 . 5} 397$ KCAL
Trio of beetroot \& feta salad, watercress, beetroot glaze $\mathbf{£ 9 . 5}$ VE Option, GFI 117KCAL
Slow cooked lamb belly, mint \& pine nut stuffing, tzatziki, pickled carrot $\mathbf{£ 1 0}$ GFI 346KCAL
Sticky chicken thighs, homemade sweet \& sour sauce, Asian slaw, shallot puree $\mathbf{£ 9}$ GFI 202KCAL

Mains
Wherry battered fish \& chips, mushy peas, tartare sauce $\mathbf{£ 1 6} 970 \mathrm{KCAL}$ Kings head cheeseburger, maple cured bacon, Monterey jack cheese, gherkin, tomato, burger sauce, celeriac \& apple remoulade, skin on fries $£ 16.5$ 1395KCAL Sirloin Steak, triple cooked chips, roasted tomato \& mushroom, watercress salad, onion rings $£ \mathbf{~} \mathbf{3 3}$ GFO 1167KCAL
Add a steak sauce $\mathbf{£ 2}$ - Peppercorn 105 KCAL blue cheese260KCAL garlic butter 162 KCAL ALL GFI Crispy halloumi burger, harissa mayo, lettuce, tomato, celery \& apple remoulade, skin on fries $£ 16.5$ 1336KCAL
Tempura vegetables, rice noodles, plum sauce, toasted sesame seeds $\mathbf{£ 1 6 . 5}$ GFI VE 244KCAL Add Tempura Prawns $\mathbf{£ 1 9 . 5 \text { GFI 119KCAL }}$
Pork tenderloin, potato rosti, creamed cabbage, glazed carrot, pork puff, jus $\mathbf{£ 1 9 . 5}$ GFO 830KCAL Pan fried chicken breast, thyme \& truffle Hasselback potatoes, Chantenay carrots, wild mushrooms, jus £19.5 GFI 729kcal
Pan seared sea bream, spring onion, potato \& caper terrine, chargrilled spring onion, salsify, Pico de Gallo £21 GFl 449KCAL
Butternut squash \& sage gnocchi, crispy sage, squash puree, pine nuts, spinach $£ \mathbf{1 6 . 5}$ VE 497KCAL

## Sides

Wherry battered onion rings $\mathbf{£ 4 . 5}$ (Vegan option available) GFO, V 252 KCAL
Greek Salad $£ \mathbf{5 . 5}$ (Vegan option available) GFI, V 188 KCAL
Tempura courgette ribbons, tzatziki $\mathbf{£ 5}$ (Vegan option available) GFI, V 196 KCAL
Summer vegetable succotash, bacon crumb $\mathbf{£ 5 . 5}$ (Vegan option available) GFI 148 KCAL
Crunchy salt \& pepper green beans, garlic crisps $\mathbf{£ 5}$ (Vegan option available) GFI 125 KCAL

Please let your server know if you have any allergies. A full allergen menu is available on request. All dishes are freshly prepared in house, calorie information may fluctuate and we cannot guarantee the absence of all allergens.

GFI Gluten free ingredients are used, however we cannot guarantee that ingredients have not come into contact with gluten during the cooking process. GFO Gluten Free Ingredient Option V Vegetarian VE Vegan

