



Starters

- Olives £4
- Lamb fat toast, parsley, capers & shallots £5
- Sausage roll with homemade brown sauce £4.50
- Fishcakes, mustard mayo £6
- Smoked hispi cabbage, curry butter & shallots £8
- Rabbit & trotter terrine, pickled walnut, toast £8.50
- Lardon, pear, endive, crouton & stilton salad £8
- Jerusalem artichoke, cannellini puree & salsa verde £8
- Rebel charcuterie with cornichons & toast £12.50

Mains

- Vegan chickpea burger, harissa mayo, lettuce, (vgn) £10 add chips £13
- Dry aged beef burger, blackcurrant ketchup, stilton, bacon, mayo & onion £11 add chips £14
- Harveys battered haddock or tempura Tohu (vgn) chips, mushy peas & tartare sauce £15.50
- Smoked trout, crispy potato, watercress sauce £19
- Dry aged Denver steak, chips, café de Paris butter & salad £25

Sides

- Hand cut chips £5 Side salad £4

Dessert

- Bread & butter pudding with rhubarb and whipped cream
- Chocolate tart, sour cream, honeycomb £8
- Poached pears, buttermilk Ice cream & crumble £8
- Cheese plate, onion marmalade, crackers £9

Allergen information is available on request, please ask a member of staff.
Due to the presence of nuts in some of our dishes, we cannot guarantee the absence of nut traces in our menu.
We follow the Fair Tips Charter – 100% of gratuities are paid to the staff that serve you and prepare your food.
A voluntary, optional service charge of 10% will be added to tables dining.