

## Nibbles & Starters



Locally baked bread & netherend butter	£5
Kalamata olives	£4
Carrot, sweet potato & cumin soup, toasted sunflower seeds, truffle oil, toasted bread	£7
<i>Pinot Gris, 2021, Saint Clair, Marlborough, New Zealand</i>	£8
Wye valley stout welsh rarebit, mixed leaf salad	£7
<i>Viognier/Chenin Blanc/Grenache Blanc, 2020, The Wolftrap, Franschoek, South Africa</i>	£5.5
Beetroot & walnut salad, killeen goats cheese, walnut vinaigrette	£7
<i>Touriga nacional/Syrah, Rosé, 2021, Terra do Lobos, Tejo, Portugal</i>	£4.5
Pan fried butterflied cornish sardines, fried tomatoes, samphire, capers, lemon yogurt	£7.5
<i>Siegerebbe, 2021, Wythall Estate, Herefordshire, UK</i>	£7.5
Lamb shawarma, curried tahini sauce, rocket & red onion salad	£8
<i>Touriga nacional, 2020, Cota 700, Dao, Portugal</i>	£6.5
Crispy whitebait, sriracha mayonnaise	£7
<i>Picpoul de Pinet, 2021, Domaine de Lauriers, Thau, France</i>	£5.5

## Mains

Cornish mackerel fillets, new potatoes, chorizo, shallots, spinach, tomato coulis	£20
<i>Verdejo/Viura, 2020, Basa, Telmo Rodriguez, Rueda, Spain</i>	£7.5
Slow cooked lamb shoulder, mustard lentils, leeks, chantenay carrots, braising jus	£22
<i>Cabernet Sauvignon, 2019, Emiliana, Chile</i>	£6.5
Pengethley farm 8oz rib - eye steak, twice cooked maris piper chips, red onion & baby leaf salad, chimmichurri sauce	£24
<i>Nero d'Avola/Frappato, 2020, u...Passimento, Baglio Gibellina, Sicily</i>	£7.5
Slow roasted pork belly, truffle mashed potatoes, fine beans, fennel & ale braising jus	£18
<i>Carignan, 2021, Martinfort, Pays d'Oc, France</i>	£5.5

## Burgers

All served with double cooked maris piper chips

Halloumi burger, spiced tomato chutney, dill gherkin, red onion, tomato	£15
Huntsham farm longhorn beef burger, Monterey jack, bacon, seeded brioche bun, dill gherkin, red onion, tomato, aioli	£16

## Desserts

Dark chocolate pot, toasted hazelnuts, peanut butter ice cream	£8
Tonka bean pannacotta, pistachio & toffee sauce, coffee crumb	£8
Homemade ice creams (3 scoops) cream liqueur & almond / marmalade / vanilla / pistachio / biscoff / peanut butter / mixed berry	£6.5
Affogato - vanilla ice cream with espresso	£4.5
Cheeseboard - Truffle hunter cheddar, Sparkenhoe blue, Baron bigod brie, Oglesfield raclette, crackers, caramelised onion chutney	£13

## Dessert Wine

Sparkling pink moscato, 2020, Innocent bystander, Australia <i>Strawberry, sherbert, cherry</i>	5.5 (125ml)	28
Dom. l'Ancienne Cure, 2019, Monbazillac, France <i>Peach, caramel, nectarine</i>	7 (125ml)	25
Taylors 10 year tawny port, Portugal <i>Toffee, nutty, coffee</i>	6.25 (75ml)	60

## Tea & Coffee

Americano £3.50 / Cappuccino £3.50 / Latte £3.50 / Flat White £3.50 / Espresso £2  
Double Espresso £2.50 / Hot Chocolate £4 / Selection of teas available £3.50

Espresso Martini Vodka / Expré / Cazcabel / Espresso / Gomme	£9
Liqueur Coffee (Choose either:) Jameson / Brandy / Dark Rum / Vodka / Whisky / Amaretto	£9

Not all ingredients are stated on the menu, should you have any dietary requirements or allergies please inform a member of staff, items in italics are matching wine pairing for the dish, glass sizes are 175ml & wine pricing is indicated on the right