



PRE

- (v) Halloumi fries, sour cream, pomegranate **5.50**
- (ve) Focaccia, extra virgin olive oil and Saba **4**
- Mixed olives **4**

STARTERS

- Lamb sweet breads, parsnip volute, curry oil & wilted spinach **8**
- Crispy cod cheeks with kimchi & peanut salad **8**
- Confit king oyster mushrooms, poppy seed crackers, mushroom broth & gremolata **8**
- (v) Soup: Roasted shallot & thyme focaccia **6**

MAINS

- Guinea fowl supreme, spelt 'risotto', cavolo Nero, madeira jus **18**
- 16 hour braised Ox cheek, black garlic mash, kale, diable sauce **18**
- (v) Wild mushroom & spinach risotto **15**
- Soy marinated cod loin, fennel apple and potato salad, soy broth **18**
- Beef, Mushroom & Stilton beef dripping short crust pie, creamed potato, chips, or new potatoes **16 (30+ mins)**
- Market fish of the day in Spitfire ale batter, chips, smashed peas, lemon, and tartar **15**
- The Sun burger, jack cheese, treacle cured bacon, brioche bun, sauce, pickles and fries **16**

DESSERTS

- Baked white chocolate & blackberry cheesecake **7**
- Blood orange crème Brule, shortbread biscuit **7**
- Rich chocolate thyme & sea salt torte, pouring cream & berries **7**
- Sticky toffee pudding, butterscotch sauce, vanilla ice cream **7**
- Cheese board for one, served with tomato & chili chutney, sourdough thins & celery **9**
- Selection of ice creams, ask for today's flavours

OUR CHILDREN'S MENU IS HALF PORTIONS OF THIS MENU

Please note: **We do not do fast food.** We have not forgotten you; during busy periods there will be a wait **plus** cooking time. In a hurry?

Please enquire at the bar and they can give an **approximation. Minimum waiting time for some items is +30mins.** Written allergen information is available on request. Our food is prepared in a kitchen where nuts, gluten and other food allergens are present, which means we cannot 100% stop contamination. Our menu descriptions do not include all the ingredients. If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Fish dishes may contain bones. Game may contain shot. All weights are approximate when uncooked. All items are subject to availability.

CHEESE

Ashcombe

Ashcombe is a large wheel of cheese, carefully washed in a special brine solution to develop a bright red rind which once cut has aromas of warm milk and hay. Unpasteurised.

Rosary Goat Ash

A fresh tasting, award winning goats cheese with a light and airy texture. Pale and delicate with a creamy finish and light coating of corn ash. Pasteurised.

Stichelton

A full flavoured and unique Stilton-style, English blue cheese. Unpasteurized

Vintage red fox

A Red Leicester style cheese with a crunch, Vintage Red Fox has a smooth, mellow flavour and a flaky, open texture. pasteurized.

Pitchfork cheddar

A deliciously full-flavoured, classic cheddar from the makers of Gorwydd Caerphilly.. Unpasteurized.

Smoked Lincolnshire Poacher

Smooth textured cheese with a cheddar character. Lightly oaked smoked. Unpasteurized.

Epoisses de Bourgogne AOC

A pungent, sticky, pale orange, washed rind, double cream cheese from the Cote d'Or in Burgundy. Unpasteurized

PORTS

Fonseca LBV 'Unfiltered' 2011/12

Portugal | Fresh intense blackcurrant, eucalyptus and spice

4.10 | 50ml

De Bortoli 'Old Boys' 21 YO Tawny

Australia | Luscious rich, aromas of raisin, mocha and hints of vanilla with nutty aged characters

4.95 | 50ml

Taylors 20 YO Old Tawny

Portugal | Smooth and elegant, rich fruit, almond and honey

7.55 | 50ml