SMALL PLATES

Warm sourdough, salted butter	5.5
Smoked chicken croquette, yuzu mayonnaise, pickled shallots	9
Stilton & candied walnut salad (v)	8
Spiced Cauliflower Bajis, vegan coconut yoghurt (vg)	8.5
Prosciutto, rocket, grana padano, pinenuts, caperberries	10.5
Salt & pepper squid, roasted garlic aioli	9.5
Padron peppers, Maldon sea salt	7.5
MAINS	
Corn-fed chicken, potato gratin, confit carrot, wild garlic pesto	18.5
Braised minted lamb shoulder, parsnip puree, kale, red wine jus	18
Roasted cauliflower steak, crispy greens, toasted pumpkin seeds, basil oil (vg)	15.5
Pan roast cod fillet, puy lentils, samphire, pea, red pepper sauce	17
Pumpkin & ricotta ravioli, toasted pumpkin, pumpkin seeds, parmesan (v)	16.5
28 day aged Sirloin steak, hand cut triple cooked chips, watercress, peppercorn sauce	29.5
Double beef burger, Herefordshire chuck & rib beef patty, Rinkoff's brioche bun,	16.5
secret burger sauce, Koffman's skin-on fries	
Fish & chips – North Sea line-caught Haddock, our kitchen triple cooked chips,	16.5
mushy peas, tartare sauce	

SIDES

Buttered greens 5 | Baby new potatoes 5 | Hand cut Triple cooked chips 6 Koffman's Skin on fries 5.5 | Mixed leaf salad, cherry tomatoes, cucumber, radish, house dressing 5

DESSERTS

icky toffee pudding, butterscotch sauce, hazelnut praline, vanilla ice cream ark chocolate fondant, coconut sorbet	7·5 7·5
Selection of ice creams & sorbets (per scoop)	2.5