



125 ML COATES & SEELY BRITAGNE ROSE, ENGLISH SPARKLING WINE £12

OAK AGED NEGRONI, *Greenall's gin, Campari, Cinzano rosso* £10

COLCHESTER ROCK OYSTER, *shallot vinegar* £3.5 each

NIBBLES

WARM FOCACCIA, <i>whipped chive butter</i>	£5.5	SPICY CHICKEN WINGS, <i>blue cheese dip</i>	£6.5
QUINOA BATTERED TEMPURA PRAWNS, <i>aioli</i>	£8	MUSHROOM CROQUETTES, <i>lovage mayo</i>	£6.5
TRADITIONAL SCOTCH EGG, <i>apple and mustard sauce</i>	£7		

STARTERS

	<i>Starter/ Main</i>
ROAST PUMPKIN SOUP, <i>pumpkins seeds, chili oil, toasted sourdough</i>	£7.5 / £10
BLOOD ORANGE AND RADICCHIO SALAD, <i>roasted beets, whipped tarragon ricotta</i>	£8 / £12
GAME AND PRUNE TERRINE, <i>toasted brioche, pear and onion chutney</i>	£8.5
PICKLED MACKEREL, <i>autumn slaw, almond gazpacho</i>	£9
SMOKED SALMON ON BEETROOT BLINIS, <i>herb crème fraîche</i>	£9
ROAST PEPPER HUMMUS, <i>warm homemade flatbread</i>	£6

MAINS

SLOW COOKED ABERDEEN ANGUS SHORT RIB, <i>crushed celeriac, wild mushroom jus, spinach purée</i>	£22
CONFIT PORK BELLY, <i>ginger and carrot purée, lentil, cumin and kale stew, five spice jus</i>	£17
PAN ROASTED POLLOCK FILLET, <i>potato and bacon terrine, creamed leeks</i>	£18
10oz CHAR-GRILLED WILTSHIRE RIBEYE SYEAK, <i>peppercorn sauce, chunky chips</i>	£27
BEER BATTERED FISH & CHIPS, <i>crushed peas, tartare sauce</i>	£16
8oz BEEF BURGER, <i>cheddar, smoked bacon, baby gem, tomato, red onion jam, chips</i>	£17
ROASTED CAULIFLOWER STEAK, <i>sumac spiced chickpeas, red onion, pomegranate and coriander (vg/gf/df)</i>	£14

SIDES

CHIPS	£4 (with truffle oil and parmesan)	£4.5
SWEET POTATO FRIES		£4.5
SAUTÉED RAINBOW KALE, <i>caramelized shallots</i>		£5
MIXED LEAF SALAD, <i>radish, avocado, vinaigrette</i>		£4.5
TRUFFLE MAC AND CHEESE		£6.5

Please advise a member of our team when ordering and let us know of any other dietary requirements or allergens

Wi-fi code: SurpriseGuest

We are going cashless from the 1st November 2021