

Something to nibble on

TARAMASALATA 5.50

SALT AND VINEGAR SAMPHIRE 5.50

tartare

COD & POLENTA BALLS 7

gentleman's relish
watercress | pickled onions

Small Plates

HADDOCK CHOWDER 8

mussels | braised leek
potato & rosemary bread

GLAZED BEEF SHORTRIB 7

beef potato hash | egg yolk | mustard

SMOKED EEL & PORK PIE 7

walnut | caper
pear & apple chutney

TORCHED SMOKED SALMON 8

heritage beetroot | salted grapes

SPICY KING PRAWNS 9

chinese cabbage | puffed wild rice cucumber

LAVERSTOKE MOZZARELLA 8

carrot salad | carrot leaf pesto cr ispy kale

Large Plates

KENTUCKY FRIED TROUT 7/14

savoy cabbage & chilli slaw | yoghurt dressing

BEEF & OYSTER PIE 19

crispy oyster | beer bread & marmite butter | swede mash | greens

POLLOCK & PORK BELLY 17

roasted sprouts | crispy bacon | creamed celeriac & apple

BEER BATTERED FISH & CHIPS 13

garden peas | curry sauce | tartare

SEARED STONE BASS 22

cockles | cauliflower | sea vegetables | shellfish & fizz sauce

SAGE & OLIVE POTATO CAKE 13

pumpkin fondant | tapenade dressing | winter greens

BEEF FEATHERBLADE 20

dripping mash | roasted carrots | pickled shallots | beef jus

ROAST CHICKEN BREAST 18

thigh pressing \mid turnips \mid oyster mushroom \mid chicken butter sauce

MOULES OF THE DAY 8/16

please ask for today's flavour \mid beer bread

Side Bowls 4

RED CABBAGE SKIN ON FRIES

NEW POTATOES

rosemary salt confit onion | chive

CRISPY PARSNIPS

BROCCOLI

tunworth cheese

cranberry | chestnuts

brown crab & caper butter