

Snacks £

Salt & Pepper Cashew Nuts GF VE	3
Crispy Masala Chickpeas GF VE	3
Wood Roasted Sausage	4
Beetroot & Lapsang Pickled Egg GF	2
Sausage Roll	4
Caramelized apple and fennel	

Small Plates £

Mesquite Fired Ham Hock	5.5
Rhubarb chutney, watercress, radish	
Homemade Scotch Egg	5.5
Piccalilli	
Black Pudding Hash brown	6
Homemade brown sauce	
Feta Salad GF V	5.5
Confit tomato, olive dressing, rocket	
Smoked Salmon	6.5
Bread, capers and lemon	
Onion & Pea Fritter VE	5
Coconut chutney	

Sides £

Proper Chips GF VE	3
Heritage Tomato Salad , GF VE	4
Pickled shallots, mint	
Corn On The Cob , GF V	3
Maple smoked butter	
Granny Smith Apple Slaw GF V	3



Big Plates £

Braised Pork Belly GF	12.5
Smoked sea salt crackling, mushroom polenta, crispy leeks	
Burger	12.5
All beef patty, onions, pickle, mature cheddar, proper chips	
Smoked Haddock GF	12.5
Poached egg, crushed potatoes, butter sauce	
Butterbean & Lentil Pie VE	10.5
Filo pastry	
Chicken Masala	11.0
Spiced potatoes	

Stonebaked Pizzas £

Hay Smoked Chicken ,	10.5
with Roquitto Peppers, chipotle jam, buffalo mozzarella	
Forest Mushrooms	9.5
with Buffalo mozzarella, kale and roasted cashew pesto V	
Margherita	8.5
with Buffalo mozzarella	

Puddings £

Ice Cream Sandwich	6
Chocolate ice cream, double chocolate cookie	
Gin & Tonic Sorbet GF VE	6
Lemon and elderflower curd. Made w. The Ginsmiths of Liverpool Dry Gin	
Sticky Toffee Pudding	6
Orange marmalade, clotted cream	
Rhubarb and Custard Fool	5.5
With biscuit crumb	