

## **LIGHT BITES**

CHICKEN LIVER PARFAIT BRULEE, REDCURRANT COMPOTE & SORREL LEAF, SOURDOUGH (GFO)	7
CLAM & MUSSEL CHOWDER, GLOBE ARTICHOKE, LEEK, WHITE WINE & DILL, SOURDOUGH (GFO)	6
HAMHOCK TERRINE, SPICED APPLE & PEAR CHUTNEY, PICKLED MOULI & CARROT, TOASTED SOURDOUGH (DF, GFO)	7
PORCINI & CHESTNUT MUSHROOM PATE MEZZE BOARD, SOURDOUGH CROSTINI, CORNICHONS MEDITERRANEAN OLIVES, CONFIT GARLIC & TOMATO CANCASSE (PB, GFO, DF)	7
AGED SUFFOLK GOLD CHEESE & LEEK TARTLET, ROAST GRAPE & LEAVES (V)	7
SOMETHING BIGGER	
BEER BATTERED POLLOCK, CHUNKY CHIPS, MINTED PEAS, LEMON & DILL AIOLI (GFO, DFO)	14
FORAGED MUSHROOM GNOCCHI, KALE & COURGETTE SERVED IN A WHITE WINE CREAM SAUCE WITH HILLFARM TRUFFLE OIL (V, GF)	15
SLOW-ROASTED PORK BELLY, BUBBLE 'N SQUEAK, CHANTENAY CARROTS, CRACKLING & CIDER JUS (GF)	16
8OZ RUMP STEAK, SEASONAL GREENS, CHUNKY CHIPS AND BEEF JUS (DF, GF)	16
CAESAR SALAD, TENDER FRIED BUTTERMILK CHICKEN, SOURDOUGH CROUTONS, ANCHOVIES & PARMESAN	14
SANDWICHES SERVED WITH SKINNY FRIES & SALAD	
CRISPY FRIED CHICKEN AND BACON CLUB SANDWICH ON TOASTED WHITE LOAF (DF, GFO)	9
STEAK SANDWICH, BEEF DRIPPING TOASTED SOURDOUGH, BEEF RUMP, ONION, MUSHROOM & HILLFARM MAYONNAISE (DFO, GFO)	10
CHICKPEA CORONATION, LEAVES AND TOMATO ON SOURDOUGH (V, DFO, GFO)	8
SMOKED SALMON, CREAM CHEESE AND ICEBERG LETTUCE ON SOURDOUGH (GFO)	8



## **DESSERTS**

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE, ALDER TREE VANILLA ICE CREAM (V)	6
CHOCOLATE & BEETROOT BROWNIE, CRÈME FRAICHE & BERRIES (V)	6
STEAMED GOLDEN SYRUP PUDDING, WARM CUSTARD (V)	6
SEASONAL FRUIT CRUMBLE, DEVONSHIRE CUSTARD (V, DFO, PBO)	6
LOCAL ALDER FARM TRIO OF ICE CREAM (V, GF)	5
SELECTION OF LOCAL CHEESES*, FRUIT, QUINCE & BISCUITS (V)	8