

### TO START

Curried Butternut Squash  
Onion Bhaji/Coriander (V/VO)

Gambas Ajillo

Jamon Croquettes  
Bacon Jam (D/G)

Piquillo Pepper  
Spinach & Feta Frittata  
Aioli (D)

### MAINS

Cod/Yeast & Cauliflower Puree  
Brown Butter/Almonds/Orange (D/N)

Caramelised Onion/Sun Dried Tomato  
Nduja Sausage/Malfadeine Pasta (G/D)

#### - ROASTS -

Butter Poached Chicken Breast (G/D)

Treacle Cured Rump-Cap (G/D) (Supplement £3)

12 Hours Slow Cooked Pork Belly (G/D)

Root Vegetable Pudding (V/G/D)

All Roasts Served With Garlic & Herb Roast Potatoes, Honey  
Glazed Carrots, Buttered Hispi Cabbage, Tenderstem Broccoli,  
Carrot & Swede Mash, Gravy and Yorkshire Pudding

### TO FINISH

Dark Chocolate Delice  
Feuilletine/Orange (D/G)

Whipped Amaretto & Cherry  
Cheesecake/Amarillo Cherries  
Almond & Biscuit Ice Cream (N/G/D)

Affogato (D/N/VO)

Caramelised White Chocolate Crumble  
Bramley Apple/Blackberry  
Clotted Cream (D)

V - VEGETARIAN / G - CONTAINS GLUTEN / D - CONTAINS DAIRY  
N - CONTAINS NUTS / VO - VEGAN OPTION

ALLERGEN INFORMATION IS AVAILABLE ON REQUEST. IF YOU HAVE ANY  
ALLERGIES, PLEASE INFORM YOUR SERVER WHEN ORDERING.

### SIDES £6

Red Leicester Cauliflower Cheese  
/Beef Fat Crumb (V/D/G)

Creamy Mash (D)

Pigs In Blankets

Buttered Greens (V/D/VO)

Garlic & Herb Roast Potatoes (V/VO)