

GF/DF

All dishes with bread can be swapped for a Gluten Free Option. Please let us know when you order if you'd prefer a dairy free or gluten free option. All our food is freshly prepared using seasonal local produce where possible.

Starters

Otis & Belle Sourdough, Netherend Butter DF no butter	£6
Marcona Almonds GF/DF	£3.5
Mammoth Gordal Olives GF/DF	£3.5
Calamari, Garlic Mayonnaise DF	£8
Roasted Cauliflower & Chive Soup, Welsh Rarebit GF toast	£7.5
Local Asparagus, Crispy Egg, Parmesan, Black Truffle Dressing GF no egg/ DF no parmesan	£8.5
Smooth Chicken Liver Parfait, Red Onion Marmalade, Brioche Loaf GF toast	£8
Salt Pig Charcuterie Board, Marcona Almonds, Olives, Cornichons, Sourdough GF no bread/ DF	£16
Mains	
Confit Barbary Duck Leg, Savoy Cabbage, Truffle Potatoes, Port Wine & Thyme GF	£20
80z Aged Paddock Farm Ribeye Steak, Fries, Peppercorn or Bearnaise Sauce, Watercress GF/DF no sauce	£29
80z Aged Paddock Farm Rump Steak, Fries, Peppercorn or Bearnaise Sauce, Watercress GF/DF no sauce	£25
Paddock Farm Cheeseburger, Caramelised Onions, Fries GF bun/ DF no cheese	£18
Crispy Beef, Shredded Raw Vegetable Salad, Soya, Ginger, Sesame Seed, Coriander GF/DF	£19
Caesar Salad, Anchovies, Parmesan, Crispy Bacon, Croutons GF no croutons/ DF no parmesan	£16.5
Sides	
Fries GF/DF £5	
Baby Gem, Truffle & Parmesan Salad GF/DF no parmesan	£6.5
Tenderstem Broccoli, Herbs & Hazelnuts DF no butter / GF	£6.5
Braised Red Cabbage GF	£5
Puddings	
Affogato, Almond Biscuit GF no biscuit/ DF vegan vanilla ice cream	£6.5
Dark Chocolate Mousse, Griottine Cherries, Pistachio & Raspberry Crumb GF	£8
Coconut & Chocolate Trufflles GF	£3
Ice Cream – Vanilla, Chocolate, Strawberry, Clotted Cream, Rum & Raisin GF	£3.5 each
Sorbet – Mango, Raspberry, Lemon DF/GF	£3.5 each
British Cheeses – Grapes, Chutney, Apple & Crackers GF no crackers 1 Cheese - £7, 2 Cheeses - £9, 3 Cheeses – £12	

A discretionary 12.5% service charge will be placed on your bill.

All prices include VAT.