

# Sapling Gin & Fever Tree Tonic £7.65 125ml Henriot £12.30 Peach Spritz £10

#### **NIBBLES**

Sourdough & Butter £4 | Olives £4.5 GF DF

Charcuterie Board, chilli jam £12 | Baked Camembert, truffle honey, sourdough £15

### **STARTERS**

Seasonal Soup, sourdough GFA VG £8.5

Aylesbury Duck & Cranberry Terrine, crushed hazelnuts, orange & port reduction DF N £9

Pork & Chorizo Scotch Egg, black garlic aioli, watercress £9.5

Smoked Haddock Rillette, torched chicory, brioche GFA £8.5

Superfood Salad, quinoa, sweet potato, walnut, broccoli, avocado, pomegranate GF VG N £9

# **MAINS**

# Roast Sirloin of Beef | Roast Pork Loin | Roast Breast of Chicken

roast potatoes, maple glazed carrots & parsnips, braised red cabbage, kale, Yorkshire pudding GFA £22

Wild Mushroom Pithivier, garlic & chive cream, watercress VG £19

Brown Butter Cod, chorizo, butterbean & garden herb cassoulet GF £24

Beetroot Risotto, creamed goat cheese, toasted hazelnut, sunflower seed pesto & balsamic GFA V N £19

Barsham Beer Battered Haddock, triple cooked chips, tartare, minted garden peas DF £18

# SIDES £4.5

Seasonal Greens | Fries | Triple Cooked Chips | Rocket Salad | Roast Potatoes | Cauliflower Cheese

### DESSERTS #9

Passionfruit Tart, blackcurrant sorbet

Sticky Toffee Pudding, caramelised banana, cinnamon ice cream

Chocolate Torte, peanut, caramel ice cream GF N

Bramley Apple & Forced Yorkshire Rhubarb Crumble, custard VGA N

Selection of Regional Cheese, chutney and biscuits £12

Affogato GF VGA £6