



Grilled sourdough 2.5    Gluten free bread 2.5    Lemon & coriander olives 3.5  
Sausage rolls vegan & meat- see board for details!

### Small Plates

Salt & pepper whitebait, sweet chilli mayo **6.20**

Soup of the day, grilled sourdough *(v)* **6**

Roasted spiced cauliflower, smoked paprika & quinoa salad with pomegranate, sugar snaps, dates & olives *(vv,gif)* **7.50**

Crab & sweet potato gratin, mixed salad **8.50**

Wild mushroom & blue cheese on toast *(v)* **8.50**

Ham hock terrine, balsamic onions, gribiche sauce, grilled sourdough **7.5**

### Boards & Sharing

**Charcuterie & cheese board:** Salami Milano, Serrano ham, duck rillettes, Swiss Gruyère, Monday blue, pickled egg, chutney, balsamic onions, cornichons, grilled sourdough **12/18**

**Veggie board:** grilled halloumi, smoked aubergine puree, pepper & feta dip, roasted beetroot broad bean & goats cheese tart; tapenade & flat bread *(v)* **10/16**

Roasted pepper & harissa hummus, radishes & sourdough *(vv)* **6**

Baked Camembert, garlic, pepper, red onion chutney & grilled sourdough *(v)* **12**

### Salads

Chicken Caesar salad: Chicken, bacon, cos lettuce, croutons, parmesan, Caesar dressing **7/12**

Mackerel Niçoise: Mackerel fillet, new potatoes, tomatoes, fine beans, olives, boiled egg *(gif)* **7/12**

Black bean & roasted chickpea salad: tomato, pepper, lemon & white wine vinegar dressing *(vv, gif)* **7/12**

### Mains

Beef burger, brioche bun, C&B relish, baby gem, gherkin, tomato & chips **10.5**  
Add bacon / Cheddar cheese +1

Steamed mussels, cider cream or marinieres, sourdough (large with chips) **6.50/12.50**

Cajun spiced chicken & chorizo burger, sweet potato, mango salsa, garlic aioli, chips **11.5**

Slow braised shin of beef Bourguignon, Boulangère potatoes, chargrilled gem *(gif)* **16.50**

Five spice tofu, chilli & ginger sauce, soy glazed bean sprouts, basmati rice & bok choi *(vv,gif)* **12**

Roasted Lincolnshire sausages, wholegrain mash, kale, tomato & onion chutney **13**

Beer battered haddock, crushed minted peas, chips & tartare sauce **12.5**

Chargrilled rib eye steak, green peppercorn & tarragon butter, roasted tomato, chips & watercress **21.5**

Goats cheese & red onion tart, wilted spinach, white wine & red pepper cream *(v)* **12.5**

### Sides

Sautéed new potatoes, sea salt & butter *(v,gif)* **3.5**

Sweet potato wedges *(v)* **3.5**

Chips & rosemary salt *(v)* **3.5**

Halloumi, pomegranate & sumac salad *(v,gif)* **5**

### Puddings

Sticky toffee pudding, toffee sauce, vanilla ice cream *(v)* **5.5**

Treacle tart, lemon & lime Chantilly *(v)* **5.5**

Cheese selection, crackers, celery & apple *(v)* **8.5**

Scoop of ice cream- *Strawberry, chocolate or vanilla (v,gif)* **2**

*(v)* Vegetarian *(vv)* vegan *(gif)* gluten ingredient free

For info regarding allergens in our menu please speak to a member of staff. Our kitchen is not nut-free or gluten-free, and fish may contain bones. A discretionary 12.5% service charge will be added to all tables receiving table service.