

# spring dinners

## while you wait

homemade bread, butter (v) £5  
frickles, mustard mayonnaise (v) £4.5  
crispy whitebait, lemon mayonnaise £5  
olives (ve) £4

## starters

braised short rib & potato pie, celeriac puree £8.5  
beetroot cured trout, blood orange & fennel salad, spelt loaf £9  
curried cauliflower parcel, raita, coriander (v) £8.5  
smoked ham hock terrine, redcurrant chutney, pickled onions, sourdough £8  
mussels, white wine & garlic cream, granary loaf £8.5

## mains

calves liver, smoked bacon, mash, confit shallots, gravy £18.5  
whole megrim sole, café de paris butter, new potatoes, sautéed leeks £20  
mushroom kiev, polenta chips, cucumber, radish & sumac salad (v) £18  
lamb burger, skinny fries, slaw, tomato & mint relish £18  
pigeon wellington, boulangerie potatoes, sprouting broccoli, red wine jus £19  
brewshed ale battered haddock, chips, mushy peas, tartare sauce £17.5

see our steak boards for the cut & weights of steaks available today

## extras £4.5

skinny fries (ve)  
home cut chips (ve)  
onion rings (ve)  
mac & cheese (v)  
sautéed broccoli & leeks (v)  
cucumber, radish & sumac salad (ve)

## puds £8.5

please ask a member of our team what puds are available today

## cheese £9.5

smoked cheddar, stilton, chutney, grapes, celery, crackers (v)

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal.  
Vegan, gluten free & dairy free options are available.

Payment is by card only.