

SMALL PLATES

marinated harlequin olives (pb, gf)	3.5
sweet chilli glazed buttermilk chicken wings	6.5
crispy squid, roasted garlic aioli	6.5
rock shrimp tempura	7.5
tear & share garlic pizza bread (pb)	5.5
jerusalem artichoke soup, walnut granola (pb, gf)	5
roast fig, carrot & freekeh salad, chestnuts, pomegranate & balsamic (pb)	7/14

AVOCADO CLASSICS

all served on homemade sourdough toast served until 2pm

crushed avocado (pb)	7
add smoked salmon & chimichurri	+4
add maple glazed bacon	+2.5
add cherry tomatoes, mint & feta (v)	+2
add chilli & lime (pb)	+1
add free range havensfield hens egg (v) poached or fried	+1

SUNDAY ROAST

*all served with market vegetables, thyme & garlic roast
potatoes & red wine gravy sundays only 12-6pm*

roast loin of priors hall farm pork, apple sauce & cracking	16
rosemary & garlic roast sirloin of beef, yorkshire pudding	18
mushroom, beetroot & spinach wellington (pb)	16
roast shoulder of lamb tear & share	38

CHARGRILL

all served with house fries

8oz hanger steak, chimichurri	16.5
8oz 28 day aged sirloin	24
25oz ribeye on the bone / <i>our signature cote de boeuf</i>	55
16oz chateaubriand / <i>prime centre cut fillet</i>	60

BURGERS & RIBS

all served with house fries

bbq pulled jackfruit burger, crushed avocado, halloumi, spinach (v)	11.5
hermitage dry aged beef burger, dijon mayo, caramelised onion chutney, smoked streaky bacon, grilled cheese	13.5
crispy buttermilk chicken burger, coriander & lime mayo, jalapeno ketchup	11.5
sticky sweet chilli, lime & ginger glazed pork belly ribs, house slaw (gf)	18/23
<i>add cheese 0.5 add fried egg 1 add bacon 2.5 add onion rings 2.5</i>	

SIGNATURES

crispy cauliflower steak, apricot, harissa squash & chickpea tagine, turmeric & flaked almond cous cous (pb)	14.5
pan seared sea bass, scallop, saffron, pea & herb risotto (gf)	18.5
king prawn linguini with garlic, chilli, parsley & lemon	16.5
roast turkey with festive trimmings	18

DESSERT

sticky toffee pudding, butterscotch sauce, vanilla ice cream	6.5
warm nutella blondie, millionaires ice cream	6.5
clotted cream pannacotta, boozy cherries, almond biscotti	6.5
salted caramel & caramelised peanut "snickers" (pb)	6.5

PIZZA

*hand stretched, slow proved & fermented dough pizzas,
stoned baked to order. san felice 00 pizza flour & san
marzano tomatoes d.o.p & fior de latte mozzarella*

san marzano tomato & mozzarella (v) add pepperoni +1.5	9
parma ham, parmesan, rocket & balsamic	12
lamb merguez sausage, rose harissa, aubergine, mint	11.5
caramelised onion, olives, oregano, confit garlic, wild rocket (v)	10
garlic & herb dip	1
gluten free base on request	2
vegan cheese (pb)	2

SIDES

parmesan & truffle fries (v)	4.2
creamed spinach (v)	4
house garden salad (pb)	3.2
mac n cheese (v)	4
maple syrup sprouts & chestnuts (v)	4
grilled halloumi (v)	4.2
charred tender stem broccoli, chilli & hazelnuts (pb)	4
sauteed new potatoes, shallots, spinach (pb)	4

SAUCES

peppercorn / chimichurri / red wine jus	
roast garlic & parsley butter	2.2ea