



EXTRAS –
Extra salad £3.95
S&V Chips, Battered Cauliflower, Black £3.50
Garlic breaded Mushrooms £6.00
Truffled parmesan chips

SMALL PLATES –

Pork Cheek – slow cooked pork cheek on a buttery horseradish flavoured celeriac mash topped with a burnt apple puree 'g/f' **£8.25**

Goats Cheese & Spiced Beetroot Tart – drizzled with chilli honey 'v' **£7.95**

Tikka Chicken Skewers – deep fried crispy chicken tikka skewers on onion bhaji bites with turmeric minted yoghurt 'g/f' **£8.25**

Baba Ghanoush Bruschetta – with roasted vegetables, pistachio nuts and a harissa sauce 'v' 'g/f' **£7.95**

Game & Prune Terrine – venison, pheasant & wild boar terrine studded with prunes, served with onion chutney and toasted brioche **£8.95**

Haloumi Croquettes – deep fried breaded haloumi sticks served with a pepperdew dipping sauce 'v' **£6.25**

MAINS –

Roasted Romesco Cod Loin – Roasted cod loin & tiger prawns, in a charred pepper, garlic & almond sauce, served with roasted broccoli & parmentier potatoes 'g/f' **£18.95**

Rib Eye Steak – charred rib eye steak served with a caramelized onion & rocket salad, with chips and a Blue cheese, mushroom & peppercorn sauce 'g/f' **£22.95**

Corn Fed Roast Chicken – roasted chicken breast, sat on a bed of creamed cheesy leeks smothered with a wild mushroom sauce & served with buttery celeriac horseradish mash 'g/f' **£18.95**

Chicken Kimchi Burger – spiced marinated and fried crispy chicken breast topped with a kimchi coleslaw served in a sour dough bun with S&V fries & Korean mayonnaise (vegetarian version available) **£17.95**

Sri Lankan Beef Curry – slow cooked feather blade of beef in an aromatic curry sauce infused with coconut & ginger, with burnt onion & cumin seed rice, dahl and buttered spiced naan bread **£18.95**

Mini Gammon Joint – roast joint of maple & mustard gammon, sat on dauphinoise potatoes, with a pea puree and a maple syrup gravy **£18.95**

Parmigiana & Haloumi Melanzane – baked charred aubergine slices layered with tomato & pumpkin seed pesto with melting haloumi, gratinated with parmesan and served with aioli flatbread 'v' 'g/f' **£16.50**

Buddha Bowl – choice of 3 salads with the addition of – fishcakes, maple ham, tart of the day, or falafel 'g/f' 'v' 'Vegan' available **£16.50**

Fishcakes of the Day – (see specials board) topped with a poached egg drizzled with a pesto hollandaise plus a choice of 2 salads 'g/f' **£15.95**



DESSERTS –

Lemon Curd & White Chocolate Waffle – Belgian waffle topped with lemon curd ice cream, whipped cream, lemon sauce & crumbled with white chocolate soil **£8.95**

Tiramisu Sundae – tiramisu ice cream layered with Bonomi biscuits & Mocha sauce, topped with whipped cream & and chocolate **£8.95**

Banoffee Banana Fritters – deep fried battered banana with sticky toffee sauce & ice cream **£6.75**

Tiramisu Affogato – Tiramisu ice cream with a Bonomi biscuit topped with an espresso shot **£4.60**

Chocolate & Beer Fudge cake – chocolate sponge layered with beer chocolate ganache served with chocolate sauce and ice cream **£6.50**

Artisan Milking Parlour Ice cream (from cow to cone) – **choose from**

Stracciatella, Tiramisu, Lemon Curd, Salted caramel,

1 scoop **£2.75**

2 scoops **£4.95**

3 scoops **£7.25**

N/B – For additional gluten free dessert options please speak to a team member