



**Whiskey Sour**

Famous Grouse Whiskey, Fresh Lemon Juice, Sugar Syrup, Cocktail Cherry

**£7.50 Gin Bramble**

Beefeater, Crème de Mure, Fresh Lemon Juice, Sugar Syrup, Frozen Berries

**£7.50**

**White Peach Bellini**

Prosecco, White Peach Puree, Frozen Raspberry

**£6.50 Mulled Wine**

**£5.75**

Celeriac and apple soup with crispy sage and maple roasted mixed seeds, bread [G][Se][Ce]	£6.00
Breaded brie with spiced plum chutney, watercress [G][M][E][Sd][Mu]	£7.50
Hummus, black olive tapenade and babaganoush with warm flat bread [G][Se]	£6.95
Avocado and prawn cocktail [Ce][E][M][Mo][Mu][Sd]	£7.75
Duck port and madeira pate, pear and clove jam, melba toast [M][G][E][Sd]	£7.50
Ham hock, pea and cheddar cheese croquettes, honey mustard mayo [G][M][E][Mu]	£7.75
Grilled halloumi skewers with homemade tomato chilli jam and mint salsa verde [M][Sd][S][Mu]	£7.50/£10.50

Sweet potato, quinoa and lentil lasagne with white bean sauce <i>suitable for vegans</i>	£12.95
Venison and ale stew with juniper, rosemary and bay, potato and spelt gnocchi [Ce][M][G]	£15.95
Beer battered cod with mushy peas, homemade tartare sauce and chips [M][G][E][Sd][F][Mu]	£14.50
Portobello mushroom ragout, griddled polenta, parmesan crisp and rocket [Ce][M][Sd]	£12.75
Pan fried salmon with chorizo and butterbean stew [F]	£16.75
8oz beef burger, with spicy chipotle mayo and chips [G][E][M][Sd][Se][Mu][S]	£13.00
<i>(smoked bacon melted cheddar, lettuce, tomato, onion marmalade, pickles on sesame bun)</i>	
Flat iron steak with café de Paris butter, mixed leaf salad and chips [Sd][M][Mu][F]	£16.50
Guinea fowl supreme, dauphinoise potato, sautéed Savoy cabbage with chestnuts, bacon & shallots [M]	£16.95
Spiced cider braised pork belly, roasted root vegetables, cinnamon and orange braised red cabbage, honey roasted apple [Ce][Sd]	£16.50

Bread basket [G]	£3.00	Onion rings [G]	£2.90
Chips	£3.50	Mixed leaf salad [Sd][Mu]	£3.50
French beans with herb butter [M]	£3.50	Sweet potato chips	£4.50

Cinnamon and orange panna cotta mulled mixed berry compote [M][Sd]	£6.50
Sticky toffee pudding with vanilla ice cream [M][E][G][Sd]	£6.50
Apple, almond and spiced fruit crumble with ginger ice cream [M][N][G][Sd]	£6.50
Scoop of Union ice cream [M][E][N]	£1.75
<i>(Dark Chocolate, Salted Caramel, Honeycomb, Vanilla Ice-cream or Mango. Passionfruit sorbet)</i>	
Cheese selection with chunky apple and walnut chutney, oat biscuits [M][G][N][Sd]	£7.50
<i>(Lincolnshire poacher, Colston Bassett, Ticklemore)</i>	

ALL TIPS GO TO THE STAFF

VAT included. A service charge of 10% will be added to all parties of 6 or more

Allergens Key

[C] Crustacean, [L] Lupin, [Ce] Celery, [N] Nuts, [M] Milk, [Mo], Molluscs, [E] Eggs, [Mu] Mustard, [F] Fish, [S] Soya, [P] Peanuts, [Sd] Sulphur Dioxide [G] Gluten, [Se] Sesame seed

## CHAMPAGNE & SPARKLING

	125ml	Bottle
NV Le Dolci Colline Prosecco Spumante Brut, Venezie, Italy	£5.50	£28.50
NV Lallier Champagne Brut, France		£48.00

## WHITE

	175ml	250ml	Bottle
Macabeo, Borsao, Spain 2017	£4.90	£6.30	£17.90
Chardonnay, Soldier's Block, Australia 2017 (vegan)	£5.50	£7.50	£20.00
Sauvignon Blanc, False Bay, South African 2017 (vegan)	£5.80	£7.80	£22.00
Chenin Blanc, Liberty, Fair Trade, South Africa 2017	£5.80	£7.80	£22.00
Vinho Verde, Quinta de Azavedo, Portugal, 2017			£24.00
Picpoul de Pinet, La Croix Gratiot, France 2017			£25.00
Viognier Mas La Chevaliere, La Roche, France 2017			£26.00
Sauvignon Blanc, Moko Black, Marlborough, NZ 2016 (vegan)			£27.00
Albarino, La Val Orballo, Spain 2017 (vegan)			£29.00
Riesling Dry, Bischofliche DOM, Germany 2016 (vegan)			£31.00
Macon-Charnay, Reserve Personnelle, France 2017			£32.00
Patrizi Gavi Del Commune di Gavi, Italy 2016 (vegan)			£35.00

## ROSE

	175ml	250ml	Bottle
Burlesque White Zinfandel, California 2016	£5.60	£7.60	£22.00
Cotes du Rhone Les Cerisieres, France 2017 (vegan)	£5.80	£7.70	£23.00

## RED

	175ml	250ml	Bottle
Garnacha, Borsao, Spain 2016	£4.90	£6.30	£17.90
Merlot, Terra Alta, Chile 2017 (vegan)	£5.50	£7.50	£20.00
Shiraz Mataro Sixty Clicks, Australia 2017 (vegan)			£22.00
Rioja, Artesa Organic, Spain 2016	£6.60	£8.60	£24.00
Malbec Pablo y Walter, Mendoza Argentina 2017 (vegan)	£6.60	£8.60	£24.00
Cabernet Sauvignon, Man with the Axe, Showdown, California, 2015 (vegan)			£24.00
Chianti Prunatelli, Italy 2016 (vegan)			£25.00
Nero d'Avola Poccamora, Sicily, Italy 2015			£25.00
I Muri Primitivo, Puglia, Italy 2017			£26.50
Carmenere Gran Reserva, Tabali Pedregoso, Chile 2014 (vegan)			£28.00
Pinot Noir Seleni, Hawkes Bay, Marlborough NZ, 2017			£29.00
Fleurie, le Quartier du Cru Beaujolais, France 2016 (vegan)			£30.00
Cairanne AOC, Boutinot 'Les Six', France 2015 (vegan)			£33.00