

Sharers

Oven Baked Camembert (V) (GFO) Thyme, Honey, Artisan Breads & Onion Chutney	14.5
Angel's Deli Platter (GFO) Honey Mustard Glazed Ham, Pastrami, Gala Pie, Beef Shin & Venison Terrine, Cheddar Cheese, Balsamic Pickled Onions, Dill Pickle, Dressed Side Salad, Apple & Cider Chutney, Artisan Bread & Salted Butter	17
Bread & Olives (V) Artisan Breads, Salted Butter, Truffle Cream Cheese Dip, Marinated Olives, Balsamic Reduction & Olive Oil	7

Starters

Soup Of The Day (V) (VEO) (GFO) Warm Bread & Butter	7
Ham Hock & Pea Terrine (GFO) Celeriac Remoulade, Pickled Shallots & Croute	8.5
Lemon & Gin Cured Sea Trout Dill Crème Fraiche, Samphire, Pickled Fennel, Lemon Gel & Sourdough Croute	9
Locally Sourced Asparagus (GF) Softly Poached Hens Egg, Wild Garlic Emulsion & Crispy Parma Ham	8.5
Whipped Feta (V) (GF) Honey, Roasted Heritage Carrots, Toasted Seeds & Herb Oil	7.5

Mains

Battered Haddock (GF) Crushed Peas, Tartar Sauce, Lemon & Skin On Fries	17
Chicken Supreme (GF) Potato Fondant, Mushroom, Baby Onions, Garden Peas & Tarragon Cream Sauce	19
BBQ Pulled Jackfruit Burger (VE) (GF) Baby Gem, Tomato, Gherkin, Smashed Avocado & Skin On Fries	15
Wild Mushroom & Sun Blushed Tomato Tagliatelle (VEO) Wild Garlic Pesto Cream Sauce, Parmesan & Crispy Onions	16
Fillet Of Salmon (GF) Pea Puree, Sampire, Baby Leeks, Shoe String Potato Crisps	22

GF - Gluten Free, GFO - Gluten-Free Option, V - Vegetarian, VO - Vegetarian Option, VE - Vegan, VEO - Vegan Option
Please inform a member of staff of any allergies. Our kitchen handles nuts and all dishes may contain traces of nuts.

Scan to see our Allergen Chart:



From Our Very Own Farm



Pork Sausages & Creamed Mash (GFO) Onion Gravy & Seasonal Vegetables Vegetarian Sausages Also Available (V) (GFO)	17
Fillet Of Beef (GF) Potato Fondant, Tenderstem Broccoli & Green Peppercorn Sauce	38
Lamb Cutlets (GF) Crushed New Potatoes, Peas, Broad Beans, Lamb Jus	25
St Catherine's Pork Cutlet (GF) Lightly Spiced Coconut Curry Sauce, Sugar Snap Peas & Basmati Rice	17
Today's Pie Handcut Chunky Chips & Buttered Garden Peas	19

Heritage Breed Steak from Aubrey Allen



Wagyu Beef Burger (GFO) In A Sesame Seeded Brioche Bun, Smoked Cheddar Cheese, Truffle Mayonnaise, Dill Pickle, Tomato, Baby Gem, Skin On Fries, Caramelised Onion Jam Add Bacon £1	17
8oz Chargrilled Rump Cap Steak (GF) Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips	32
8oz Chargrilled Ribeye Steak (GF) Field Mushroom, Balsamic Onions, Grilled Tomato & Triple Cooked Chips	36
Cote de Boeuf (for Two to Share) (GF) 16oz Cut, Gratin Dauphinoise Potato, Sauté Green Beans, Grilled Tomato, Field Mushroom, Onion Relish & Peppercorn Sauce <i>Available to preorder with a minimum of 24 hours' notice</i>	92

Sides

Skin On Fries (V) Add Cheese +£1	4.25	Red Onion & Herb Slaw (V) (GF)	3.5
Charred Tenderstem Broccoli (V) (GF) Toasted Hazelnuts & Lemon Dressing <i>Contains Nuts</i>	5	Honey Mustard Dressed Salad (V) (GF)	4
Buttered Seasonal Mixed Vegetables (V) (GF)	4	Peppercorn Sauce (V) (GFO)	3.5
Creamed Mashed Potatoes (V) (GF)	4.25	Blue Cheese Sauce (V) (GFO)	3.5
		Onion Rings	4