

STARTERS

- 7 Bubbling Cheesy Creamy Mushrooms
- 7 Homemade Chicken Liver Pate, Grant's Spiced Relish, Toast
- 9 Smoked Salmon, Red Onion, Capers, Creamy Lemon & Dill Sauce
- 7 Mexican Black Bean & Sweet Corn Fritter, Chipotle & Lime Sauce
- 8 Charcuterie Plate, Kalamata Olives, Capers, Crusty Bread
- 5 Homemade Beef Biltong

MAINS

- 13 Marinated Goats Cheese Salad, Walnuts, Beetroot, Croutons, Mixed Leaves
- 14 Roast Local Venison Faggots, Potato Mash, Peas, Onion Gravy
- 15 Beer Battered Fish, Peas, Chips, Tartar Sauce
- 17 Portuguese Piri Piri Chicken Supreme, Warm Rice Salad
- 15 Slow Roasted Pork Belly, Roast Crushed Baby Potatoes, Seasonal Vegetables, Cider & Apple Sauce
- 15 Homemade 6oz Venison Burger, Apple Wood Smoked Cheese, Relish, Chips
- 21 Whole Roast Sea Bass (sustainably sourced), Vanilla Lemon & Dill butter, Baby Potatoes, Mixed Leaf Salad
- 23 Piddle Valley Longhorn 28 Day Dry Aged Rump Steak, Herb & Garlic Butter, Seasonal Vegetable, Chips

PUDDING

- 7 Treacle Tart, Custard
- 7 Pannacotta, Berry Compote
- 7 Sticky Toffee Pudding, Sticky Sauce, Vanilla Ice Cream
- 7 Gill's Famous Spotted Dick, Custard
- 7 Three Scoops of Ice Cream – Vanilla, Chocolate, Strawberry

CHEESE

- 9 British Cheese, Biscuits
(Coastal Cheddar, Isle of White Blue, Tunsworth, Rachel Semi-Hard Goat)

Service at your discretion, all prices include VAT. Allergens? Please tell your server.
Please note fish and game dishes may contain bones and/or shot.
All our food is made to order, please be patient during busy times - Enjoy your meal.