

## Starters

### Soup of the Day · £6

A steaming bowl of today's hand-stirred soup, ladled with care and served with crusty farmhouse bread and butter. Ask your server what's bubbling.

### Buttermilk-Fried Chicken Thigh · £7

Crisp and golden, nestled beside house slaw.

Choose your sauce: Smoky BBQ | Lemon & Garlic Butter | Hot Honey

### Garlic & Chilli Prawns · £8

Pan-sizzled prawns in garlic oil with a kick of chilli. Served with crusty bread for mopping.

### Spiced Vegetable Pakora (ve) · £6

Hand-pressed fritters with warming spices, paired with mango-chilli chutney.

### Sticky Pork Belly Bites · £7

Slow-cooked and glazed in Korean BBQ sauce, finished with black onion seeds.

### Salt & Pepper Baby Squid · £8

Flash-fried and tossed with cracked pepper, served with roasted pepper and tomato sauce.

### Stuffed Field Mushroom (v) · £6

Baked with garlic and cheddar, resting on sourdough toast and drizzled with herb oil.

### Shallot & Red Onion Tart Tatin (v) · £8

Caramelised onions, flaky pastry, crowned with goat's cheese and toasted almonds.

### Smoked Haddock & Chorizo Chowder · £8/£15

A smoky, creamy bowl of comfort. Served with crusty bread.

### Moules Marinière · £8

Mussels in garlic white wine broth, served with crusty bread.

## Mains

### Braised Lamb Shank · £22

Fall-off-the-bone lamb with roasted garlic mash, root veg, and red wine gravy.

### Confit Duck Leg · £20

Crisp-skinned duck with pomme violets, braised red cabbage, and blood orange gel.

### Whole Spatchcock Poussin · £22

Roasted young chicken with succotash purée, Hasselback potato, and thyme jus.

### Farmhouse Burgers · £15

Served with baby gem lettuce, tomato, red onion, burger sauce, fries and slaw.

Choose from: Beef | Fried Chicken | Vegan

Add-ons:

American cheese & bacon | Pulled pork | Blue cheese & mushroom · £2

### Crispy Battered Fish & Chips · £17

Golden battered fillet with mushy peas, tartar sauce, and chunky chips.

### Moules Marinière · £17

Mussels in garlic white wine broth, served with crusty bread and fries.

### Prawn & Spinach Curry · £18

Fragrant curry with marinated seabass, rice, and toasted coconut.

### Vegetable Pakora Curry (ve) · £16

Spiced fritters atop vegan curry, with rice and toasted coconut.

### Traditional Beef Wellington · £26

Wrapped in pastry, served with fondant potato, root veg, and rich tallow gravy.

### Slow-Roasted Pork Belly · £19

With colcannon mash, roasted apple jus, and crackling.

### Butternut & Spinach Risotto (ve) · £16

Creamy and comforting, served with garlic bread and herb oil.

### 10oz Ribeye Steak · £28

Flame-grilled, with confit onion, home-cut chips, and your choice of sauce:

Peppercorn | Blue Cheese | Beef Dripping Gravy

## Sides

### Fries · £4

### Triple-Cooked Chips · £5

### Roasted Root Vegetables · £5

### Garlic Bread · £4

### Cheesy Garlic Bread · £5

### Creamy Coleslaw · £3

