

DRAUGHTS

MALLETS CIDER	4.3%
NECK OIL	4.3%
THATCHERS GOLD	4.8%
BIRRA MORETTI	4.5%
AMSTEL	4.3%
GUINNESS	4.1%

TO BEGIN

SHARING BOARD: SELECTION OF CURED MEATS, MIXED OLIVES, SUN BLUSHED TOMATOES, LIEVETO ARTISAN BREAD, FUSSEL’S POMEGRANATE MOLASSES AND SMOKED DIPPING OIL 20

GARLIC AND ROSEMARY CAMEMBERT:
CARAMELISED RED ONION AND TOMATO CHUTNEY, LIEVETO ARTISAN BREAD, APPLE, CELERY 18

SOUP OF THE DAY, LIEVETO ARTISAN BREAD 8

DUCK LEG CROQUETTES, CHERRY AND RED WINE REDUCTION, SPINACH 9

SMOKED SALMON, PICKLED BEETROOT, CAPER BERRIES, HORSERADISH CREAM, PAPRIKA, RED VEIN SORREL 9

STONE-BAKED PIZZAS

NDUJA, CHORIZO, SALAMI, GARLIC BUTTER, ROCKET	17
SERRANO HAM, BURRATA, BLACK OLIVES	16
GORGONZOLA, FIG, WALNUT, ROCKET	14
TRADITIONAL MARGHERITA	12

ALLERGIES:

IF YOU HAVE A FOOD INTOLERANCE OR ALLERGY PLEASE INFORM A MEMBER OF STAFF. WE WILL DO EVERYTHING POSSIBLE TO ACCOMMODATE FOOD INTOLERANCE AND ALLERGY BUT CANNOT GUARANTEE OUR FOOD TO BE COMPLETELY ALLERGEN FREE

KIDS MENU

CHEESEBURGER, FRIES	
CHICKEN GOUJONS, CHIPS, BEANS	
FISH AND FRIES	
MARGHERITA PIZZA	
CHICKEN BURGER, FRIES	
PARMA HAM PIZZA	

10

THE MAIN EVENT

SLOW COOKED OX CHEEK, CREAMY MASH POTATO, HONEY ROASTED HERITAGE CARROTS, SEASONAL GREENS, BURNT SHALLOT, RED WINE REDUCTION 24

PAN FRIED SALMON, CREAMED PEARL BARLEY WITH LEMON AND PARSLEY, TENDER STEM 24

GUINEA FOWL SUPREME, PINK FIR POTATOES, SEASONAL GREENS, WILD MUSHROOM AND. TARRAGON SAUCE 24

FLAT IRON STEAK, TRIPLE COOKED CHIPS, SLOW ROASTED TOMATO, FIELD MUSHROOM, ONION RING 23

“OAKHILL ALE” BATTERED FISH,
TRIPLE COOKED CHIPS, DRESSED LEAVES, TARTARE, LEMON 18

LENTIL, BEETROOT AND GOATS CHEESE
VEGETABLE WELLINGTON, CARROT PURÉE, CRISPY WILD MUSHROOMS, SEASONAL GREENS, PINK FIR POTATOES, ROSEMARY CREAM 18

BEEF BURGER MUSTARD MAYO, LETTUCE, TOMATO BACON, MONTEREY JACK CHEESE, FRIES 18

CRISPY CHICKEN BURGER, SMOKEY BBQ SAUCE, ROCKET, MONTEREY JACK CHEDDAR, SMOKED STREAKY BACON, FRIES 17

CHICKEN CAESAR SALAD, BABY GEM LETTUCE, GARLIC AND THYME CROUTONS, PARMESAN, CAESAR DRESSING, BACON 17

GARDEN VEGETABLE FALAFEL BURGER:
LETTUCE, TOMATO, THAI SWEET CHILLI, FRIES 16



SOMETHING SWEET?

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM 9

CHOCOLATE AND CARAMEL MOUSSE CAKE, CHOUX BUN, MIDWAY FARM DOUBLE CREAM 9

ETON MESS, CREME DE CASSIS 9

SELECTION OF LOCAL CHEESES, CRACKERS, CHUTNEY, APPLE, CELERY 12

AFFOGATO: VANILLA BEAN OR SALTED CARAMEL ICE CREAM, DOUBLE ESPRESSO 5

A BIT ON THE SIDE?

ROCKET, PARMESAN, BALSAMIC GLAZE 4

ONION RINGS 5

PEPPER SAUCE 4

STILTON SAUCE 4

PARMESAN FRIES, GARLIC BUTTER 5

LIEVETO BAKERY BREAD, OIL 5

SEASONAL GREENS 5

SERVICE CHARGE:

WE HOPE YOU HAVE ENJOYED YOUR VISIT WITH US. ON YOUR BILL YOU WILL NOTE A DISCRETIONARY 10% SERVICE CHARGE ADDED TO ALL TABLES OVER 8+