



Small

- Apricot & sage sausage roll, cranberry relish 8
- Our focaccia, olive oil & balsamic (vg) 4.5
- Spiced nuts & seeds (vg, gf) 6
- Marinated olives (vg, gf) 6.5

Starters

- Chicken & pistachio terrine, wholegrain mustard, cornichons (gf) 9
- Roast celeriac soup, parsnip crisps, focaccia crouton (vg, gf avail) 8
- Smoked salmon, pickled fennel, horseradish, rye (gf avail) 11.5
- Whipped goat's cheese, spiced walnut, prosciutto (gf) 8.5

Mains

- Confit turkey thigh, sage bread pudding, roasted roots, wild mushroom, thyme gravy 21
- Pork chop, sage mash, charred red cabbage, pickled apple, cider jus (gf) 20
- Dry aged burger, sprout slaw, brie, onions, iceberg, triple cooked chips (vg & gf avail) 18.5
- Hake fillet, pea & cauliflower pakora, coconut curry leaf sauce (gf) 23.5
- Wild mushroom & puy lentil pie, roasted roots, mushroom gravy (vg) 18.5

Sides

- Pigs in blankets, sage mayo, apple chutney (gf) 6
- Crispy sprouts, maple, soy & mustard Glazed, smoked bacon pangrattato 6
- Triple cooked chips (vg, gf) 4.5
- Celeriac remoulade, hazelnuts (vg, gf) 4.5

Desserts

- Ginger cake, butterscotch, creme fraiche (v) 8
- House ice cream/sorbet (v/vg, gf) 1.5 / scoop
- Clementine posset, ginger shortbread, blackberry compote (v, gf) 7.5
- Black Horse's Black Forest - chocolate sponge, vanilla ice cream, cherry compote, chocolate ganache (v) 8.5
- Baked rice pudding, mulled pear, cinnamon ice cream (vg, gf) 7