

<u>Bites</u>		Sunday Roasts	
Black haggis bonbon , tomato & chilli jam	£2	All served with roast potatoes, fennel carrots, Yorkshire pudding, roasted parsnips, buttered cabbage, peas & cauliflower cheese.	
Crispy pork belly , plum chutney, fried ginger, peanuts	£2		
Serrano & manchego arancini, romesco	£2		
Chilli prawn , sambal, rice crisp	£2	Duo of beef , feather blade & sirloin	£17
Mushroom, truffle and feta roll	£2	Braised leg of lamb	£16
Sweet potato & pepper frittata , smoked paprika aioli	£2	Pork tenderloin	£15
Crisp bread, whipped goats cheese, dukkah	£2	Pan-fried cod , lemon capers, beurre noisette, black olive tapenade	£14
Cured salmon , blini, horseradish, pickled red onion	£2		
Cheddar cheese hush puppy , wholegrain mustard	£2	Mushroom, pumpkin, feta & bulgur wheat wellington, carrot puree, braised red cabbage	, £13
Boards Serrano ham, manchego, bread, olives	£8	<u>Sides</u>	
Charcuterie board	£12	Hand cut chips	£4
East Coast Cured meats, rillette, house pickles, sourdoug		Truffle & parmesan chips	£4.5
<u>Starters</u>		Baby gem, radish, cucumber, red onion, blue cheese	£4.5
Roasted parsnip soup , harissa, crème fraiche, seeds	£4	<u>Desserts</u>	
Braised octopus , chorizo, carrot puree, Jersey royals	£6.5		
Chicken & black pudding terrine , sour cherry piccalilli Roasted mushroom and red onion tart tatin , pear, blue cheese, walnut	£5	Buttermilk panna cotta , damson jam, hazelnuts	£4
	£5	Blackberry & cassis mousse, apple, ginger	£4
		Salt fudge or Brownie ice cream	£2.5
		Pear or passion fruit sorbet	£2.5
		Selection of cheeses , oatcakes, quince, grapes	£9
		Petit Fours/with tea or coffee	£1.5/£4