

Starters

Handmade herby focaccia with Bawdswell rapeseed oil and cider vinegar (ve/df)	£3.5
Chefs soup of the day with crusty roll and butter (v)	£5
Baked camembert with charred red onion and shallot relish on toasted sourdough (v/gf*)	£8
Smoked mackerel mousse with pickled cucumber, apple gel and toast (gf*)	£6.5
Potted wild mushrooms and chestnuts with beetroot chutney and herbs on toasted sourdough (v/gf*)	£6
Pigeon, chorizo, fava and pickle salad with beetroot tops (df/gf)	£6

Allergen Advice;

Please let your server know if you have any dietary requirements or allergies.
Our homemade dishes are prepared in a kitchen which handles a mixture of potential allergens.