

# RE

## Light Bites

Choose any 4 for 20.00

Rosemary and sea salt focaccia, with The Cold Pressed Oil Company rapeseed oil, and balsamic syrup V 5.75

Garlic ciabatta V 3.85  
Add cheese V 0.60

Marinated olives, with rosemary and sun-dried tomatoes VE 3.85

Pigs in blankets with cranberry sauce 5.80

Deep fried whitebait, with garlic mayonnaise V 5.50

## Starters

Parnsip and thyme soup, farmhouse bloomer VE 5.85

Warm goat's cheese and caramelised leek tart, peppery watercress, and balsamic glaze V 7.50

Chicken liver parfait, Melba toast, apple and fig chutney, and dressed leaves 7.95

Roasted beetroot, pomegranate and bulgur wheat salad, sun-dried tomatoes, and citrus dressing VE 7.95

Tempura king prawns, dressed rocket and sweet chilli sauce 8.95  
As a main 15.95

## To Share

Baked whole camembert to share, infused with garlic and rosemary, served with real ale chutney, and rosemary and sea salt focaccia V 15.75

## Seasonal Mains

Pork ribeye, with wholegrain mustard mash, black pudding crumb, braised red cabbage, carrots, and a cider jus 17.95

Pan-fried fillet of sea bass, dill potato cake, sautéed spinach, and a lobster and crayfish bisque 18.50

Beef bourguignon, horseradish mash, glazed carrots, and winter greens 19.95

Chicken schnitzel, skin-on fries, mixed leaf salad and a mushroom sauce 16.75

9oz Ribeye steak, served with chunky chips, flat field mushroom, grilled tomato, and a choice of garlic and parsley butter or peppercorn sauce 29.50

Roasted beetroot, pomegranate and bulgur wheat salad, sun-dried tomatoes, and citrus dressing VE 13.95  
Add chicken 4.75

## Our Classics

Prime British beef burger, streaky bacon, mature cheddar cheese, lettuce, pickled red onion, beef tomato, and chef's burger sauce, with red cabbage slaw, and skin-on fries 15.95

Double up your burger 4.50

Add tempura battered onion rings V 3.95

'Heura' plant-based chorizo burger, vegan cheese, lettuce, pickled red onion, vegan burger sauce, beef tomato, and skin-on fries VE 14.95

Steak and ale pie, creamy mash, glazed carrots, sautéed kale, and a rich red wine gravy 16.95

Roasted butternut squash, mushroom and thyme pie, wholegrain mustard mash, glazed carrots, sautéed kale, and Madeira jus VE 15.95

Crispy battered haddock and chunky chips, with buttered garden peas, and tartare sauce 16.80

## Sides

Creamy mash VE 3.95

Skin-on fries or chunky chips VE 3.95

Add cheese 0.60

Seasonal vegetables VE 3.95

Mixed leaf salad, house dressing VE 3.50

Tempura battered onion rings V 3.95

Red cabbage slaw V 3.50

For allergies and intolerances, please speak to your server about our pink plate policy.

V = Vegetarian VE = Vegan \*VE = Can be adapted for vegans