

## Starters

### poached egg

with avocado, baby gem & whisky honey mustard dressing (gf) £6

### halloumi fries

Served with a sweet chili dip (gf) £5

### baked goats cheese

caramelised onions, watercress, sweet chilli dressing (gf) £6

### beetroot bourguignon

with chestnut mushrooms, root veg, rich merlot & mustard sauce (vegan) (gf) £6

### soup of the season

with warm artisan breads & butter (gf bread available) £5

## mains

### risotto

pea risotto, pan roasted asparagus, sun blushed tomato dressing & baby herbs £14 (gf) (Vegan option)

### beetroot bourguignon - Vegan

with chestnut mushrooms, roasted root veg, seasoned greens in rich merlot & mustard sauce (gf) £12

### butternut, ricotta & sage pie

served with creamed mash or triple cooked chips, seasonal veg & proper gravy £12

### pasta

Egg free pasta, roasted tomato and olive sauce and artisan bread £12

### sausage & mash

quorn or veggie sausages, creamed mash, seasonal veg & proper gravy £10

### butter-root burger

butternut squash & beetroot burger on a toasted brioche bun, lettuce, beef tomato, grilled goats cheese & served with skin on fries & root slaw (vegetarian) £12

## sides

triple cooked chips	£3
skin on fries	£3
Sweet potato lattice	£3
Crispy battered onion rings	£3
seasoned & buttered vegetables	£3
dressed & seasoned house side salad	£3
dauphinoise potato	£3



## puddings

### sticky toffee pudding

toffee sauce & vanilla ice cream £6

### chocolate brownie

choc sauce & vanilla ice cream (gf) £6

### Wheatsheaf fruit crumble

fruit compote, oat crumble topping and vanilla custard £6.50 (gf option)

### Ellie's cheesecake

please ask for today's flavour, with dressing & cream £6.50

### ice creams and sorbets

please ask for today's selection (gf) (sorbets are vegan/vegan vanilla available) 2 / 3 scoops £3.5 / £4.5

### Allergens:

For allergen information please ask a member of staff for our allergen matrix. Please let us know if you have any food allergies or intolerances so we can assist you with your selections.  
PLEASE NOTE: our food is prepared in an environment where we cannot guarantee that it is allergen free. Our fryers are not gluten free.