

## Starters

### Poached egg

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

### cauliflower salad

with cauliflower puree, fresh lemon, parmesan, toasted pine nuts and dill (vegetarian) (gf) £5

### butternut

Textures of butternut with fried halloumi, pine nuts, curly endive (gf) £6

### baked goats cheese

Roasted 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 and whipped thyme butter (gf bread available) £5

## mains

### risotto

Slow cooked butternut, baby leaf spinach, braised risotto rice, grated parmesan and truffle oil £14

### aubergine - Vegan

Chick pea, butternut and aubergine curry, basmati rice, poppadum & mango chutney (gf) £14

### 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 and proper gravy £12

### pasta

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

## from the grill

### butter-root burger

butternut squash & beetroot burger on a toasted brioche bun with baby gem, beef tomato and smashed avocado served with skin on fries and root slaw (vegetarian) £12

### veggie steak (ask for details)

Poached in a brandy spiced stock & pan finished to order with roasted cherry vine tomatoes, Portobello mushroom and triple cooked chips (vegan) £14

**saucers:** blue cheese (gf) £4 | red wine (vegan) (gf) £3 | peppercorn (gf) £3

## sides

triple cooked chips £3

skin on fries £3

crispy battered onion rings £3

seasoned & dressed vegetables £3

(dressed with olive oil)

house side salad £3



## puddings

### sticky toffee pudding

toffee sauce and vanilla ice cream (gf) £6

### chocolate brownie

Cherry sauce & vanilla ice cream (gf) £6

### lemon tart

Lemon tart with blueberry textures, Italian meringue £6

### Simon's fruit crumble

Fruit compote, oat crumble topping and vanilla custard £6.50

### Ellie's cheesecake

Please ask to see what flavour Ellie's cheesecake is today, with dressing and ice cream (gf) £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.