

# SNACKS | £5

Bread, Flavoured Butter, Smoked Sea Salt
Gordal Olives
Rolled Crackling, Caramelised Apple Purée
Frickles, Spiced Mayo
Pigs in Blankets

#### SMALL PLATES

Artichoke Soup, Bread & Butter (VG) £9

Game Balls, Mulled Wine Glaze £9

Smoked Chicken & Ham Hock Terrine, Bacon Jam, Aioli, Brioche £10

Camembert, Croutes, Cranberry (VG) £10

Heritage Beetroot, Whipped Tofu, Rice Cracker (VE) £10

Prawn Cocktail, Avocado, Pink Grapefruit, Little Gem £12

Avington Trout Rillette, Pickled Kumquat, Seed Cracker £13

### **PUB CLASSICS**

Gammon, Egg, Chips £17

The Chestnut Cheeseburger, Fries £18

Chicken Schnitzel, Fries, Tenderstem, Chicken Gravy £20

Ale Battered Haddock, Chunky Chips, Peas, Tartar Sauce £19

Chicken, Ham & Leek Pie, Mash, Greens, Gravy £20

Dry Aged Sirloin Steak, Chips, Confit Tomato, Peppercorn Sauce £30

## LARGE PLATES

Wild Mushroom Orzo Risotto, Walnuts (VE) £16

Pumpkin & Sage Ravioli, Black Garlic, Toasted Pinenuts (VG) £18

Bacon Wrapped Stuffed Turkey, Duck Fat Fondant, Traditional Trimmings £24

Plaice, Saffron Potatoes, Champagne Caviar Sauce £25

Venison Loin, Celeriac, Blackberry, Burnt Leek £32

Crab Linguine, Lemon, Chili, Garlic £28

#### SIDES | £6

Fries Chunky Chips Chorizo Fried Carrots Braised Red Cabbage

Rosemary & Smoked Sea Salt New Potatoes Bang Bang Sprouts, Crispy Chilli, Spring Onion

(VG) Vegetarian | (VE) Vegan

