

STARTERS

Twice baked cheese soufflé (V) - £11

Double Gloucester, mustard cream

Beef shin arancini - £11

Olive tapenade, parmesan

Smoked mackerel pate (GFO) - £10

Treacle bread & pickled cucumbers

Smoked venison - £11 (GF/DF)

Celeriac rémoulade & cornichons

Beetroot & macadamia feta salad (VE/GF/N) - £10

Caramelised walnuts

MAINS

Five spice Cready Carver duck breast (GF/SE) - £29

Pak choi, dauphinoise potato, pickled blackberry's, miso sauce

Old Fox burger (GFO/DFO) - £18

2x 4oz patties, applewood cheddar, peppercorn mayo, lollo rossi salad, tomato, gherkin, fries, slaw

Cider battered haddock (GF/DFO) - £19

Hand cut chips, minted peas, tartar sauce, lemon salt

8oz Rump (GF/DFO) - £23

Peppercorn, beef jus or stilton sauce £3

Portobello mushroom, plumb tomato, hand cut chips

Fregola & halloumi salad (V/N/SE) £17 - Add chicken £5

Pomegranate, grilled vegetables, chilli, dukka

Confit pork belly (GF/DFO) - £22

Toffee apple puree, baby vegetables, rosti potato, cider pork sauce

Butternut squash orzo (VEO) (N) - £17

Add Chicken - £5

Chimichurri, parmesan, walnuts

Sea Bass fillet - (GF/DFO) £23

Pomme puree, heritage tomatoes, market green vegetables, herb oil

SIDES

Hand cut chips, Market green vegetables,

Garlic focaccia, Mixed house salad £5

Parmesan hand cut chips

Dauphinoise & parmesan chip £6

SMALL PLATES

Mini fish and chips

Cheese burger

Pepperoni pizza

Butternut orzo pasta (N)

We are Allergy Aware, please inform waiting staff of any dietary requirements.
All food is cooked fresh, we appreciate your patience at busier times

V - Vegetarian, Ve - Vegan, GF - Gluten Free, GFO - Gluten Free Option,
N - Contains Nuts, DF - Dairy Free, DFO - Dairy Free Option, SE - Sesame

£10