A P P E T I S E R S  £5.95

Mushroom arancini
tarragon mayonnaise (V) (5,6,7)
Rustic bread & olives
olive oil & balsamic vinegar (VE) (5,6)
Crispy whitebait,
saffron mayonnaise (1,2,5,6,7)

T O S T A R T

Confit duck Leg (5,6) (**)
caramelized figs, rocket salad, ciabatta croute £8.50
Prawn cocktail (1,2,3,5,6,7,9)
 baby gem, cherry tomatoes, cucumber, brown bread £8.50
Soup of the day (VE) (5,6) (**)
sourdough £7
Chicken liver parfait (5,6,7,9)
toasted brioche, red onion chutney £8.00
Hot smoked salmon (3,5,7)(GF)
pickled & charred cucumber salad, saffron mayonnaise £8.50
Goats cheese & beetroot tart,
roasted walnuts, balsamic & rocket salad (V) (5,6,7) £8

M A I N S

Pan roasted corn fed
Cheshire chicken (5,7) (GF)
gratin potato, wild mushroom, kale, chicken cream £19
Slow cooked blade of beef (5,7)
mash, honey glazed parsnips, parsnip puree, red wine jus £20
Pan seabass, (1,2,3,5,7,9)
crushed new potatoes, charred baby leeks, chive butter £18
Clayton burger (5,6,7)
cheese, smoked bacon, brioche bun, baby gem lettuce, tomato & gherkin relish, fries £16.5
Chargrilled 10oz pork chop
(5,6,7) carmelised onion mash, tenderstem broccoli, grain mustard jus, £19

S T E A K S

With chunky chips, grilled flat mushroom, tomato & dressed rocket
10oz Ribeye (S) (GF) £28
8oz Rump (S) (GF) £23
10oz Sirloin (S) (GF) £28
Peppercorn sauce (5,7) £2.5
Red wine jus (5,7)
Bearnaise sauce (5,7,11)

S I D E S  £4.95

Mixed baby leaf salad
Chunky chips (V) (5)
Fries (V) (5)
Onion rings (V) (5,6)
Buttered tender stem broccoli
Superfood salad, spinach, avocado, roasted squash & pomegranate

P L A N T   B A S E D

T O S T A R T  £7

Cauliflower Wings (5,6)
BBQ Sauce
Soup of the day, multi grain bread
Walnut Salad (5,8)
Tenderstem broccoli, roasted pine nuts, basil pesto & baby leaf

M A I N S  £14

Portobello mushroom &
avocado burger (5,6,8)
vegan brioche bun, sesame seeds, baby gem, relish
Linguini Bolognese, (5,6,8)
crispy onions
Curried Roasted Cauliflower (5,6,8)
spiced couscous, puffed wild rice

Allergen’s Index - 16: 2 Shellfish, 3 Fish, 4 Peanuts, 5 Nuts, 6 Cereals containing gluten, 7 milk/milk products, 8 Soya, 9 Sulphur Dioxide, 10 Sesame Seeds, 11 Egg, 12 Celery & Celeriac, 13 Mustard, 14 Lupin - ** These menu items can be adapted to be Gluten Free
## White Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Monte Verde</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
</tr>
<tr>
<td>Sauvignon Blanc, Central Valley</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
</tr>
<tr>
<td>Los Romeros Chardonnay, Central Valley</td>
<td>£6.25, £7.25, £9.50, £29.50</td>
</tr>
<tr>
<td>Antonio Rubini Pinot Grigio delle Venezie</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
</tr>
<tr>
<td>Cullinan View Chenin Blanc, Western Cape</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
</tr>
<tr>
<td>Southern Rivers Sauvignon Blanc, Marlborough</td>
<td>£40.00</td>
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<tr>
<td>Sancerre, Domaine des Chaintres, Joseph Mellot</td>
<td>£55.00</td>
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## Red Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
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</tr>
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<tbody>
<tr>
<td>Monte Verde Merlot, Central Valley</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
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<tr>
<td>Short Mile Bay Shiraz, South Eastern Australia</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
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<tr>
<td>Between Thorns Cabernet Sauvignon, SE Australia</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
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<tr>
<td>Luis Felipe Edwards Lot 2 Malbec, Rapel Valley</td>
<td>£6.25, £7.25, £9.50, £29.50</td>
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<tr>
<td>Côtes du Rhône, La Dentelière</td>
<td>£30.00</td>
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<tr>
<td>Don Jacobo Rioja Crianza, Bodegas Corral</td>
<td>£40.00</td>
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</table>

## Rose Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
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<tbody>
<tr>
<td>Antonio Rubini Pinot Grigio Rosé delle Venezie</td>
<td>£5.25, £6.75, £8.95, £26.50</td>
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<tr>
<td>Lavender Hill White Zinfandel, California</td>
<td>£5.00, £6.50, £8.75, £25.50</td>
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## Sparkling Wine

<table>
<thead>
<tr>
<th>Wine Type</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Prosecco</td>
<td>£7.50, £30.00</td>
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<tr>
<td>Louis Dornier et Fils Brut</td>
<td>£70.00</td>
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<tr>
<td>Veuve Clicquot</td>
<td>£95.00</td>
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