NIBBLES

MIXED OLIVES (GF) (DFA) (V) £3.50 Red Chilli, Garlic Marinade and Feta

BREAD PLATTER (V) £5.50 Thyme Butter and Dipping Oil

BAKED CAMEMBERT (GFA) (V) £8.50 Red Onion Jam and Rustic Bread

STARTERS

CHICKEN LIVER PATE (GFA) £6.50 Orange, Port Jelly and Focaccia

CONFIT SOY GLAZED DUCK (DF) £7.00 Beet Marmalade and Charred Spring Onion

CORONATION CHICKEN TERRINE (DF) (GF) (NUT) Fig Chutney and Ciabatta Bread £6.95

PATATAS BRAVAS (VGNA) £6.50

PAN SEARED SCALLOPS £8.00

Blackened Leeks, Wholegrain Mustard and Black Pudding

GRILL

Our fully matured beef lived happily in nearby pastures, we work only with British Farmers and ethical local butchers H. Johnson & Sons Ltd of Thrapston.

 10oz SIRLOIN
 £23.00

 10oz RIBEYE
 £25.00

 8oz FILLET
 £28.00

Our steaks are 28 day dry-aged in Himalayan Salt. Served with house salad, thrice fried chips grilled tomatoes and portabello mushrooms. (GF) (DF) (DFA)

PRIME HOME-MADE BEEF BURGER (GFA) (DFA) £13.00

CHICKEN BREAST BURGER (GFA) (DFA) £14.50

Our burgers are served in a toasted ciabatta with bacon, smoked cheese, salad, pickle, red pepper relish and thrice chips. (GFA) (DFA)

VEGAN BURGER (GFA)

£12.50

Ciabatta Roll, Vegan Cheese and Pickle. Hand Cut Chips and Pepper Relish

ADD STEAK SAUCE £2.50 Classic Peppercorn (GF) Ruby Port and Wiltshire Blue (GF) Mushroom Diane (GF) Cowboy Butter (GF) Chimichurri (DF) (GF) SIDE ORDERS £3.50 each
Garlic Bread (with cheese +50p)
Thrice chips (VGN) (V) (GF)
French cut fries (VGN) (V) (GF)
Ale battered onion rings (DF)
House salad (VGN) (V) (GF)
Roquette & parmesan salad (GF)
(V)

