

Small Plates | While You Wait

Marinated olives **£5** Smoked almonds **£4**
Anton's home baked bread, bacon butter **£5** Balsamic baked figs, goats cheese, mint (GF/V) **£6**
Pork belly bites, wholegrain mustard, maple, puffed pork skin **£8**

Starters

Curried butternut squash and coconut soup, crispy onions, parsley, olive oil bread (VG/GFO) **£7**
Trio of salt baked beetroot, goat cheese mousse, toasted walnuts, parsley oil, beet powder (V/VGO/GF) **£8**
King prawns, in a garlic chili butter, parsley, toasted olive oil bread (GFO) **£11.50**
Torched mackerel fillet, fennel, cucumber salad, beet powder, dill emulsion (GF) **£9.50**
Chicken liver parfait, fig chutney, house pickles, Antwon's baked bread (GFO) **£8**
Crispy duck egg, local asparagus, prosciutto, rapeseed mayo, chive **£9.50**

À la carte

Pan seared Halibut, herbed Parisian potatoes, buttered leeks, sun blushed tomatoes, chilli ketchup, steamed clams, cider fish cream, crispy curried parsnips, dill oil (GF) **£32.95**
Pan seared duck breast, beetroot, duck leg bon bon, potato dauphinoise, cavolo nero, pan sauce **£26**
Duo of pork, confit pork belly, seared tenderloin, rosemary salt fondant potato, carrot purée miso braised chicory, hazelnut soil, crispy kale, cider jus (GF) **£24**
Seared lamb rump, pomegranate & apricot tabouleh, courgette moussaka, spinach, red wine jus, apricot purée **£26**
Chicken supreme, celeriac purée, rehydrated raisins, chili garlic peas, kale, potato rosti, chicken butter sauce, parmesan crisp (GF) **£22**
Wild mushroom spinach risotto, truffle oil, parmesan crisp, parsley (GF/V/VGO) **£18**
BBQ broccoli, broccoli purée, peanut satay, tempura hispi cabbage, chilli oil, dukkah (VG/GF) **£16**

From the Grill

Peppermill beef brisket burger, 6oz beef patty, slow braised beef brisket, pickles, beef tomato, lettuce, cheddar burger sauce, crispy onions, served in a little bakehouse brioche bun, with fries and house slaw **£18**
10 oz ribeye **£32** 8oz sirloin **£26** 8oz flat iron **£22**
served with celeriac remoulade, balsamic glazed tomato, roasted portobello mushroom, triple cooked chips or Pierre Koffman fries

Side Sauces

Roasted garlic parsley butter **£1.50** Chimichurri **£2** Peppercorn **£3.50**

Sides **£4.50**

Roasted garlic, herb buttered Jersey Royals (GF) Truffle, parmesan & chive skin on fries (GF)
Sautéed Spring vegetables (GF) Roasted beetroots, baby carrots, salsa verde (GF)
Creamed potatoes with confit garlic & chives (GF) Rocket, pickled fennel, roasted tomato salad (GF)

A discretionary 10% service charge will be added to the bill
V=Vegetarian VG= Vegan VGO= Vegan option GF= Gluten Free GFO = Gluten Free Option

*We follow strict procedures when preparing food that contains allergens, however we cannot guarantee that any of our dishes are 100% allergen free.
Please speak to a member of staff if you have any special dietary requirements*