



 **Vegan**  **Vegetarian**

Nibbles

Cerignola olives  4.50 Houmous, dukka & flat bread  4.50 Focaccia & basil Pesto  4.50

First course

Homemade soup & focaccia 7.00
 Baked prawns, chilli, lemon & garlic butter 11.00
 Smoked salmon, smashed avocado, crème fraiche, bloody mary dressing, melba crisps 10.00
 Wood roast mushrooms, herby blue cheese cream, focaccia, rocket & parmesan  8.50
 Crispy fried pork, sage & apple rilette, piccalilli, cornichons & toast 9.00
 Coconut & lentil dhal, spiced tofu, pickled carrot & coriander  8.00
 Sriracha glazed chicken wings, spring onion & toasted sesame seeds 9.00
 Antipasti; salumi, cheeses, breads & olives 9.00 | *to share* 18.00
 Pizzette, smoked mozzarella, chilli flakes & maple syrup  8.50
 Pizzette, roast garlic & Cornish sea salt butter, Padano & rocket  8.50

Main course

Wood roast Black garlic chicken & smoked bacon Caesar salad 18.50
 Beer battered fish & chips, mushy peas, crème fraîche tartar or korma gravy 18.50
 Seabass fillets, smoked salmon, lemon & dill cream sauce, buttered potatoes, peas & baby onions 23.00
 Earth burger, burger sauce, cheddar, lettuce, tomato, pickles & skin on fries  or without cheese  17.00
 Chopsteak burger, burger sauce, fried onions, cheese, lettuce, tomato, fries & pickles 18.00
 Handmade braised faggots, mash, mushy peas & roast onion gravy 18.00
 10 oz ribeye steak, skin on chips, confit tomato, rocket and parmesan salad 31.00
(Choose a sauce for your steak: garlic & parsley butter, peppercorn sauce or Blue cheese butter)

Roasts

Roast rump of Hereford beef 22.00
 Wood fired black garlic chicken, Cumberland chipolata & herb stuffing 19.50
 Rosemary and garlic roast leg of lamb, with herb stuffing 23.00
All served with duck fat roasties, Yorkshire pudding, greens, market vegetables and beef dripping gravy
Add: Cauliflower cheese +5.00 Mash +4.00
 Mushroom, butternut squash and pine nut roast, served with vegan gravy and herb roast potatoes  16.00

Sides

Mash 4.50	Skin on fries, parmesan & aioli 5.50
Skin on chips 4.50	Green salad, Padano, honey & balsamic 4.50
Skin on fries 4.50	Mushrooms, garlic & parsley 5.50
Buttered baby potatoes 4.50	Caesar Salad 5.00





Wood Fired Pizza

Hand stretched Neapolitan dough topped with our own fresh tomato, oregano & olive oil sauce & Fior di Latte mozzarella.

Gluten Free Pizza Base +2.50 | **Ve Vegan options available**

- Buffalo mozzarella, basil, parmesan & EV olive oil **Ve** 14.00
- Salami, chorizo & wood roast peppers 17.00
- Pepperoni, nduja & smoked mozzarella 16.00
- Pesto chicken, chorizo, buffalo mozzarella & sundried tomatoes 17.00
- Smoked chilli beef, jalapeños & scamorza 17.50
- Goats cheese, prosciutto, sweet peppadew peppers 16.50
- Gorgonzola, mushroom, chilli jam, Padano & rocket 16.50
- Fennel sausage, sweet red onion & feta 16.00
- Pineapple, ham hock & hot honey 16.50

Add a dip: *Garlic & Herb* 1.50 *Nduja and honey* 1.50

Please note when ordering, the pizzas are cooked in a separate kitchen in our rather splendid wood burning oven, so at busier times may not arrive at exactly the same time as your other main courses.

Puddings

- Sticky toffee pudding, toffee sauce & salted caramel ice cream 8.50
- Cheesecake - please ask 9.00
- Spiced bramley apple & almond crumble, vanilla ice cream, calvados custard 9.00
- Warm chocolate fudge cake & vanilla ice cream **Ve** 8.00
- Orange & raspberry tiramisu 8.50
- Vanilla crème brulee, pistachio biscotti 8.00

Affogato 5.50

Add: *Mr Black Cold Brew Coffee Liqueur* | *Cointreau* | *Amaretto* +4.00 each

Selection of sorbets 3 scoops 7.50

Choose from: *Mango* | *Lemon* | *Raspberry*

3 scoops of Marshfield Farm ice cream & a cookie 8.50

Choose from: *Vanilla* | *Strawberry* | *Chocolate* | *Salted Caramel* | *Mint choc chip* | *Rum & raisin*

Hot Drinks

Hot chocolate 3.50

Coffees

- Americano 3.00
- Espresso 3.00
- Flat white 3.50
- Cappuccino 3.50
- Latte 3.50
- Double espresso 3.50

Teas

- English breakfast 2.50
- Green 3.00
- Peppermint 3.00
- Earl Grey 3.00
- Chamomile 3.00
- Redbush 3.00

Kids

- Fish Goujons, chips & peas 8.50
- Margherita Pizza 7.50
Add pepperoni or ham +1.00
- Cheeseburger & fries 9.00
- Pasta, tomato sauce & Parmesan 7.00
- Southern fried chicken, fries & peas 8.00

Pudding

Two scoops of ice cream & a cookie 4.00

Our kitchen cooks with the 14 allergens listed by law (celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites and tree nuts). Due to the nature of our business we cannot guarantee our food is 100% allergen free. Please make staff aware of any dietary requirements.

