



Vegan **Vegetarian**

Nibbles

Cerignola olives 5.00 Barra Gallega bread, balsamic, EV olive oil 5.50
 Houmous, dukka & flat bread 5.00 Spiced puffed pork rind, Bramley apple & cider compote 4.50

First course

Homemade soup & focaccia 7.00
 King prawn cocktail 11.00 | Large 22.00
 Swan Greek salad, crispy fried lamb shoulder nuggets 10.00 | Large 20.00
 Pizzette, pesto, mozzarella, pine nuts 8.50
 Smoked salmon, asparagus & mascarpone, lemon, cracked black pepper & capers 11.00
 Antipasti; salumi, cheeses, breads & olives 9.00 | to share 18.00
 Grilled halloumi, prosciutto, watermelon, rocket, mint, honey 9.00
 Pizzette, roast garlic & Maldon Sea salt, Padano & rocket 8.50
 Spicy gochujang chicken, spring onion & toasted sesame seeds 9.00
 Roasted cumin cauliflower, lemon & chilli couscous & tzatziki 8.00

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
 Fish of the day, baby potatoes, tenderstem broccoli, creamy basil pesto sauce 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
 8 oz sirloin steak, skin on chips, confit tomato, rocket and parmesan salad 26.00
 (Choose a sauce for your steak: garlic & parsley butter, peppercorn sauce or Blue cheese butter)

Roasts

Roast rump of Hereford beef 22.50
 Wood fired black garlic half chicken, Cumberland chipolata & herbsausage stuffing 20.00
 Rosemary and garlic roast leg of lamb, with herbsausage stuffing 23.00
All served with duck fat roasties, Yorkshire pudding, greens, market vegetables and beef dripping gravy
Add: Cauliflower cheese +5.00 Mash +4.50
 Mushroom, butternut squash and pine nut roast, served with vegan gravy and herb roast potatoes 16.00

Sides

Mash 4.50 Skin on fries, garlic, parmesan & aioli 5.50
 Skin on fat chips 4.50 Green salad, Padano, EV olive oil & balsamic dressing 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

BBQ pulled pork, red onion, charred sweetcorn, smoked mozzarella 17.50

Buffalo mozzarella, basil, parmesan & EV olive oil **V** 14.00

Salami, chorizo, prosciutto & wood roast peppers 17.00

Pepperoni, nduja & smoked mozzarella 16.50

Caribbean spiced jerk chicken, pineapple, red onion 17.50

Goats cheese, balsamic onion jam, asparagus, basil pesto **V** 17.00

Gorgonzola, mushrooms, chilli jam, Padano & rocket **V** 17.00

Ham hock, pineapple & hot honey 16.50

Smoked bacon, mushrooms, sunblush tomatoes, chilli flakes 17.00

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

Rhubarb & Bramley apple crumble with custard 9.00

Warm chocolate fudge cake & vanilla ice cream **Ve** 8.50

Banana and ginger bread Eton Mess, rum & raisin ice cream 8.50

Vanilla crème brulee, raspberry biscotti 8.50

Affogato 5.50

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

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 3.50

Espresso 3.50

Flat white 3.80

Cappuccino 3.80

Latte 3.80

Double espresso 3.50

Teas

English breakfast 3.00

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 **V** 7.50

Add pepperoni or ham +1.00

Cheeseburger & fries 9.00

Pasta, tomato sauce & Parmesan 8.00

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.

