



 **Vegan**  **Vegetarian**

Nibbles

Cerignola olives  5.00

Houmous, dukka & flat bread  5.00

Barra Gallega bread, balsamic, EV Rapeseed oil  5.50

Pork pie & piccalilli 4.50

First course

Homemade soup & focaccia 7.00

Classic prawn cocktail 11.00 | Large 22.00

Sticky Thai chicken, pickled cucumber, chilli & satay dressing 9.00 | Large 18.00

Pulled pork & nduja croquettes, apple compote & fennel slaw 8.50

Antipasti; salumi, cheeses, breads & olives 9.00 | to share 18.00

Grilled halloumi, prosciutto, watermelon, rocket, mint, honey 9.00

Pizzette, roast garlic & Cornish sea salt butter, rocket & Padano  8.50

Heritage tomato, buffalo mozzarella, parma ham, smashed avocado & olive oil dressing 11.00 | Large 22.00

Gochujang roasted cauliflower wings, hot pepper marmalade & lime  8.50

Smoked mackerel rillettes, lemon, cornichons & toasts 9.00

Main course

Wood roast black garlic half chicken & smoked bacon Caesar salad 18.50

Gnocchi, roast artichoke, black olive, sun dried tomato, piquillo peppers, capers & pesto  17.00

Beer battered fish & chips, mushy peas, crème fraiche tartar or korma gravy 18.50

Market fish – please ask – herby hollandaise, baby potatoes & tenderstem broccoli *Please ask*

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

Grilled chicken burger, sriracha mayo, applewood cheese, lettuce, tomato, fries & pickles 17.50

8 oz rump steak 24.00

10 oz ribeye steak 32.00

Both steaks served with: skin on chips, confit tomato, rocket and parmesan salad

(Choose a sauce for your steak: roast garlic butter, peppercorn sauce or blue cheese butter)

Roasts

Roast rump of Hereford beef 23.00

Wood fired black garlic half chicken, Cumberland chipolata & herb sausage stuffing 20.00

Rosemary and garlic roast leg of lamb, with herb sausage stuffing 23.50

All served with duck fat roasties, Yorkshire pudding, greens, market vegetables and beef dripping gravy

Add: Cauliflower cheese +5.00 Mash +4.50

Aubergine schnitzel, smoked tofu, tomato & red pepper sauce & basil pesto. Served with herb roast potatoes and greens  17.50

Sides

Mash 4.50

Skin on fat chips 4.50

Skin on fries 4.50

Buttered baby potatoes 4.50

Skin on fries, rosemary salt, parmesan & aioli 5.50

Green salad, Padano, olive oil & balsamic dressing 4.50

Mushrooms, garlic & parsley 5.50

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 ☺ 14.00

Smoked bacon, mushrooms & sun blush tomatoes & chilli flakes 17.00

Salami, chorizo, prosciutto & wood roasted peppers 17.00

Pepperoni, nduja & smoked mozzarella 16.50

Tandoori chicken, charred sweetcorn, mango, jalapeños, red onions, lime & coriander mayo 17.50

Chilli beef, pickled red onion & chillies, scamorza & smashed avocado dressing 17.50

Gorgonzola, mushrooms, goats cheese & chilli jam, Padano & rocket ☺ 17.00

Wood roasted peppers, sun blush tomatoes, mushrooms, red onions & basil pesto 16.50

Pepperoni, salami, chorizo, chilli beef, smoked bacon & nduja 18.00

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

Strawberry & lemon posset, meringue & pistachio 8.50

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

Bramley apple & sour cherry crumble with clotted cream ice cream 9.00

Brown sugar creme brûlée, apricot & almond 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

Add a syrup +75p

Hot chocolate 3.50

Coffees

Americano 3.50

Espresso 3.50

Flat white 3.80

Cappuccino 3.80

Latte 3.80

Iced 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 ☺ 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.

