



TO START

- Bread board: Virgin olive oil & balsamic, Nocellara olives, sweet peppadew,
Netherend Farm butter (V) 6**
- Hot smoked salmon, horseraddish potato salad, salmon roe 7.8**
Vegetable & spinach pakora, siracha mayo, lime (V) 7
- Scotch egg: Black pudding & Lincolnshire sausage, piccalilli 7.25**
Salt & pepper squid, sweet chilli dip 7.25
- Ham hock terrine, beetroot relish, toast 7.8**
- Pork liver parfait, sour dough crostini, apple & fig marmalade 7.5**

THE MAIN EVENT

- Roast Chart Farm beef 14.75 Turkey crown 14.5 Duo of beef & turkey 19.5**
Slow braised lamb shank 18.5 Moroccan nut roast (V) 15
700gm Chateaubriand (fillet steak for 2 to share) 56
- Crisp rosemary roast potatoes, braised red cabbage, mashed carrot & swede,
seasonal greens, parmesan & black pepper parsnips, Yorkshire pudding***
- Cauliflower cheese 3.75 bowl of roast potatoes 3.75 Yorkshire pudding 2**
- Spitfire ale battered cod fish fillet, gourmet thick cut chips,
crushed minted peas, chopped tartare 13.5**
- Or try our VEGGIE Fish 'n' Chips with battered halloumi (V) 12***
Mac 'n' Cheese, roast potatoes, Yorkshire pudding (V) 12
add North Carolina pulled pork 14
- Wild boar & apple sausages (or *Korkers* gluten free, or *Quorn* veggie (V)),
caramelised onion gravy, seasonal greens, creamed mash, Yorkshire pudding 13.75**
- Burgers – served in a sourdough bun (gluten & dairy free bun available),
gem lettuce, pickles, tomato, thick cut chips, slaw**
- Chequers Burger: Handmade beef patty, mature cheddar, house relish 13**
- Hot Bird: Panko fried chicken breast, melted cheddar, chilli jam, lemon aioli 13.7**

*If you have any allergies or special dietary requirements,
please speak to one of the team*