Starters

Bread board to share, houmous, dukkha, olive oil & balsamic (v, df) £15

Pea & watercress velouté, paprika cream, olive focaccia (vga, gfa, dfa) £7.5

Chilli crab bruschetta, charred tomato bread, crab mayo (gfa) £9.5

Broad bean & wild garlic tart, asparagus shavings, lemon & thyme aioli (v) £7.5

Corned beef hash scotch egg, piccalilli, peashoots £8.5

Devilled "spiced" whitebait, tartare sauce, lemon £7.5 (df)

Tofu pakora, mango & lime chutney, toasted coconut (vg, df) £7

Mains

Spring green bubble & squeak rosti, creamed leeks, poached egg (gf, vga, dfa) £18

Chargrilled flatbread, sweet potato falafel, mushroom duxelle, chilli jam, red pepper salad (vg, df) £17

Buffalo chicken leg, pommes anna, purple sprouting broccoli, watercress, blue cheese dressing (gf) £18

Slow braised shoulder of lamb, asparagus, jersey royal nicoise, confit tomato, poached egg (gf, dfa) £20

Cod fillet, roasted gnocchi, broadbean & lemon salsa, red pepper pesto (n, gf, nfa, dfa) £22

Salmon fillet, sauté potato, samphire, spinach, cockle butter (gf, dfa) £22

Pub Classics

All pub classics are available as a small plate perfect for a lighter lunch at lunchtime for £10

The Sun beefburger, cheddar, tomato, red onion, leaves, burger sauce, skin on chips (dfa) £17 – add bacon £1.5

Beer battered haddock, skin on chips, minted peas & tartare sauce (gfa, dfa) £18

Mushroom & red pepper burger, skin on chips, wasabi mayo (vga, df) £16

Beer battered halloumi, skin on chips, minted peas & tartare sauce (v, gfa, dfa) £18

Sides - Skin on chips £5, Sweet potato fries £6, Seasonal vegetables £5, Side salad £5

Desserts

Lemon & lavender Eton mess, blueberry compote, flaked almonds (n, nfa) £7.5

Rhubarb bakewell tart, orange marscapone, rosemary honey (n) £7.5

Warm banana loaf, peanut butter sauce, vanilla ice cream, banana chips (nfa, vga, dfa) £7

Dark chocolate brownie, malt syrup, popcorn ice-cream, malted popcorn (gf) £8

Sticky toffee pudding, butterscotch sauce, salted caramel ice-cream, candied pecans (n, nfa) £8

Ice-creams – salted caramel, popcorn, vanilla (vga) £3 per scoop with shortbread

Sorbets – mango, passionfruit, lemon, blood orange (vg, df) £2 per scoop

Selection of British cheeses, oatcakes, water biscuits, red onion marmalade, piccalilli (v) £15

We are open for lunch from 12-3pm & for dinner from 5-9pm Tuesday-Friday
We serve food all day from 12-9pm on Saturday & 12-7pm on Sunday with a choice of five roasts
We are now open every Bank Holiday Monday with food served from 12-7pm

A discretionary 12.5% service charge is added to the bill this is shared equally amongst the entire team

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances & allergies, we are unable to guarantee that dishes will be completely allergen free. Our menu is labelled for the following allergens: gf: gluten free, gfa: gluten free available, n: contains nuts, nfa: nut free available, vg: vegan, vga: vegan available, v: vegetarian, df: dairy free, dfa: dairy free available

