SMALL PLATES

ROSEMARY BAKED CAMEMBERT CHEESE, RED ONION CHUTNEY & CIABATTA | 8.95 \circ \infty

VIETNAMESE CHICKEN WINGS WITH BLACK SESAME & SHALLOTS | 6.95 ●

MUSHROOM & WHITE TRUFFLE PÂTÉ WITH WALNUT & FIG BREAD | 5.95

HOMEMADE SOUP SERVED WITH CIABATTA | 5.25

○ ● ● Vegan Alt Butter available ●

HOMEMADE HUMMUS WITH ROASTED GARLIC OIL & FLATBREAD | 5.25 ○ ○

CIABATTAS

Served with house slaw

FLAT IRON STEAK CIABATTA | 8.95

Made with beef from our University farm, topped with rocket, red onion chutney and finished with a horseradish mayo

SMOKED CHICKEN SRIRACHA MAYO CIABATTA

House smoked chicken breast with lettuce, tomato and red onion with a spiced sriracha mayo

TOFISH CIABATTA | 7.25

Crispy battered to fish with creamy tartare sauce and watercress.

Add Chips ● +£2.00

BURGERS

HOUSE SMOKED PORK BELLY & BLUE CHEESE BEEF BURGER | 14.95 ●

Made with beef from our own University farm, topped with hickory smoked pork belly and stilton cheese, lettuce and tomatoes in a toasted seeded bun.

Served with seasoned chips

BBQ SMOKED CHICKEN BURGER | 14.25

House smoked chicken breast with gem leaf & slaw, in a toasted seeded bun finished with BBQ sauce. Served with seasoned chips

BBQ PULLED OYSTER MUSHROOM & PLANT BURGER | 12.95

Plant burger with pulled BBQ oyster mushrooms, vegan cheese, lettuce, tomato & red onion in a toasted seeded bun. Served with seasoned chips.

SIDES

SEASONAL VEGETABLES | 3.95 ○ ●

SEASONED CHIPS | 3.95

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CHEESY CHIPS I 4.95

Vegan Alt Cheese available

○ VEGETARIAN ○ VEGAN ○ HALAL ○ OPTION AVAILABLE WITHOUT GLUTEN CONTAINING INGREDIENTS

MAINS

SEARED SIRLOIN STEAK | 17.95

Sirloin steak from our University farm topped with garlic butter. Served with seasoned chips, slow-roast tomatoes, tenderstem broccoli and a portabello mushroom

CELERIAC STEAK 11.95

Tender celeriac steak served with a tangy salsa verdé, sweet potato mash & sautéed kale

FISH PIE & SEASONAL VEGETABLES | 13.95

Creamy fish pie with a succulent medley of seafood topped with a creamy potato mash & served with seasonal vegetables

VENISON COTTAGE PIE | 13.95

Modern take on a cottage pie with local venison topped with a creamy potato mash & served with seasonal vegetables

CATCH OF THE DAY & CHIPS | 12.95

Crispy seaweed infused battered catch of the day served with seasoned chips, garden peas and a creamy tartare sauce

TOFISH & CHIPS | 12.95 ● ●

Crispy battered tofu served with seasoned chips, garden peas and a creamy tartare sauce May contain shellfish & molluscs due to seaweed content

SLOW ROASTED PORK BELLY | 15.95

Slow roasted pork belly served with cider sauce, creamy dauphinoise potatoes, roasted heritage carrots & hispi cabbage

CHICKEN TIKKA MASALA | 11.95

Fragrant chicken tikka masala, with fluffy steamed white rice, mango chutney, raita & poppadom

SWEET POTATO, CAULIFLOWER & CHICKPEA MADRAS | 9.95

Sweet potato, cauliflower and chickpea in a spiced madras sauce, with fluffy steamed white rice, mango chutney, raita & poppadom



WANT TO SWAP YOUR CHIPS FOR MASH? JUST ASK!

DESSERTS

CHOCOLATE & COFFEE BROWNIE WITH VANILLA BEAN CREAM | 6.95 ○

Dark chocolate and coffee infused brownie, served with our sweet vanilla bean cream

APPLE & BERRY CRUMBLE | 5.95 O

Sweet apple and berry nutty crumble with homemade vanilla custard Remove Vanilla custard for Vegan Alt



SCAN TO VIEW ALL NUTRITION, ALLERGEN & DIFTARY INFO









BURGER & CHIPS •

Juicy beef burger all the way from our farms with crispy chips

CHICKEN CURRY & RICE

Chicken pieces in a yummy curry sauce with fluffy rice

CRISPY BATTERED FISH, CHIPS & PEAS

Crispy & crunchy fish with fluffy chips, peas and a creamy tartare sauce

TOFISH, CHIPS & PEAS

Crispy & crunchy tofish with fluffy chips, peas and a creamy tartare sauce

PASTA BOLOGNESE

Minced beed in a tomatoey sauce with tangly pasta

TOMATO PASTA 🔾

Tangly pasta in a yummy tomato sauce



CAN TO VIEW ALL NUTRITION, ALLERGEN **DIETARY INFO**









