



Starters

Moules

Rope grown mussels, cider & garlic cream, herbs, bread (agf)
£7.5

Fritters

Goats cheese and shallot fritters, soy pickled shiitake mushrooms, herb salad (v)
£6.5

Mackerel

Grilled mackerel fillet, fennel compote, charred cucumber, lemon puree (gf)
£7

Terrine

Ham hock and parsley terrine, apple caramel, toasts (agf)
£6.5

Mains

Moules frites

Rope grown mussels, cider & garlic cream, herbs, bread rosemary fries (agf)
£12.5

Sea Bass

Seared Bass fillet, charred corn chowder, saffron potatoes, salsa verde, crispy shallots (agf)
£17.5

Risotto

Potato risotto, parmesan, king oyster mushroom, crispy egg, spring onions, spring onion oil (v/agf/ave)
£13

Sunday roasts

Rare roast sirloin of beef £16

Roasted rump of lamb £16

Roasted breast of chicken £15

Beetroot and celeriac wellington £14

Served with thyme roasties, Yorkshire pudding, celeriac gratin, sautéed peas & leeks, maple glazed carrots, greens, red wine gravy

Kids

Baby Bull Burger

3oz local beef, cheddar, salad, brioche bun, burger sauce, apple & maple slaw, rosemary fries (agf)
£6

Fish Goujons

Three haddock goujons, rosemary fries & buttered peas
£6

Kids roasts

Rare roast sirloin £8, roast lamb £8, roast chicken £7, beetroot wellington £7

Please notify your server if you have any allergies.

(v) vegetarian (ve) vegan (gf) gluten free (agf) available gluten free (ave) available vegan



Posset

Gin and tonic posset, lime & mint salsa, beurre noisette shortbread (v/agf)

£6

Roast Peaches

Roasted peaches, Fabio's ice cream, stem ginger, bitter honeycomb, amaretti crumb (v/agf)

£6

Cheeseboard

4 British cheeses, sourdough crisp breads & accompaniments

£12.5

Fabio's Gelato

Please ask for today's flavours

1/2/3 scoops - £1.5/£2.5/£3.5