



Bar Menu

Walter Rose traditional butchers faggots in a rich onion gravy on creamy
mashed potatoes with seasonal greens - 11.25

Catch of the day coated in a Wadworth 6X Gold beer batter served with mushy
peas, chips and tartare sauce - gf 14.50

Home-cooked honey and mustard glazed ham with free-range eggs,
slow-roasted tomato and chips - gf 12.95

Burrata and black truffle tortelloni with wilted spinach, crispy shallots and
wild mushroom cream - v 16.50

Walter Rose butcher's sausages on chive mashed potato with seasonal greens
and gravy - 13.50

21 day aged Rump steak burger with Monterey Jack cheese, pickled red onion,
rocket, nduja on a toasted brioche bun and triple cooked chips - 14.50

Fancy a little more?

Triple cooked chips - v 3.75

Creamed cabbage and pancetta - 3.75

Rocket, sun-kissed tomato and garlic crouton salad - v 4.25

Seasonal vegetables - v 3.75

