



Snacks

Artisan Bread | Salted Hunnington's Butter **£5**
(v)(gf) (Dairy, Gluten)

Chilli, Lime and Herb Marinated Olives **£4**
(v)(ve)(gf) (Nuts)

Honey Spiced Roasted Almonds **£5**
(v)(gf) (Nuts)

To Start

Sweetcorn Velouté | Charred Sweetcorn | Parsley Oil **£7**
(v)(gf) (Dairy)

Prawn & Crayfish Cocktail | Baby Gem Lettuce | Lemon **£14**
(gf) (Crustaceans, Egg, Mustard)

Beetroot | Goat's Cheese | Balsamic Glaze **£9**
(v)(gf) (Lactose)

Ham Hock & Confit Chicken Terrine | Celeriac Remoulade | Sourdough Toast **£11**
(gf) (Egg, Mustard, Gluten)

Oak Smoked Salmon Traditionally Garnished | Brown Toast **£12**
(gf) (Fish, Egg, Gluten)

Pan Fried Wild Mushrooms | Homemade Butter | Herb Oil | Sourdough Toast **£8**
(v)(ve)(gf) (Gluten, Dairy)

v=vegetarian ve=vegan gf=gluten free

Most starters and main courses can be made gluten, nut or dairy free.



Mains

Pan Fried Chicken Breast | Dauphinoise Potatoes | Spinach | Mushroom Cream **£24**
(gf) (Dairy)

Pulled Lamb & Cutlet Shepards Pie | Savoy Cabbage | Devilled Kidney Jus **£28**
(gf) (Dairy, Celery)

Green Pea Risotto | Pea & Red Onion Salsa | Rocket | Mint Oil **£16**
(v)(gf) (Dairy)

Pan Fried Salmon | Green Pea Risotto | Parsley Oil | Shaved Parmesan **£24**
(gf) (Fish, Dairy)

Whole Rainbow Trout | Grilled Lemon | Chimichurri or Bearnaise Sauce **£22**
(gf) (Dairy, Fish)

Cauliflower Steak | Crispy Onions | Spicy Coconut Cream **£18**
(v)(ve) (Gluten)

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Over the Embers

All our Steaks are ethically sourced, Grass fed and dry aged for a minimum of 28 days.
Our Individual Steaks Include 1 Sauce and 1 Side Dish.

Sirloin on the Bone 284g **£38**

Fillet Steak 227g **£45**

Ribeye 284g **£42**

Our Sharing Steaks Include 2 Side Dishes & 2 Sauces

Cote De Boeuf 800g (For 2) **£70**

Tomahawk Steak (For 2) **£85**

Temperature

Blue | Rare | Medium-Rare | Medium | Medium-Well | Well Done

Choose a Sauce

Bearnaise **(v)(gf)** (Egg, Dairy, Sulphites) | Peppercorn **(v)(gf)** (Dairy) | Chimichurri **(v)(ve)(gf)** |
Red Wine Jus **(v)(ve)(gf)** (Sulphites) | Mushroom Cream **(v)(gf)** (Dairy) **£3**

Side Dishes

Koffman Thick Cut Chips **£5**

(v) (Gluten)

Buttermilk Mashed Potatoes **£5**

(v)(gf) (Dairy)

Charred Tenderstem | Brown Butter | Crushed Almonds **£5**

(v)(ve)(gf) (Dairy, Nut)

Creamed Spinach | Crispy Onions **£5**

(v) (Dairy, Gluten)

Macaroni | Cheddar Cheese **£5**

(v) (Dairy, Gluten)

Roasted Bone Marrow | Smoked Sea Salt **£6**

(Gluten)

Hunnington's Caesar Salad | Smoked Pancetta | Anchovies | Shaved Parmesan **£5**

(gf) (Fish, Egg, Mustard, Dairy, Sulphites)

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Desserts

Chocolate Brownie | Salted Caramel Ice Cream | Honeycomb **£9**
(v) (Dairy, Gluten, Egg, Soya)

Glazed Lemon Tart | Raspberry Sorbet **£8**
(v) (Gluten, Egg, Dairy)

Sticky Toffee Pudding | Butterscotch Sauce | Vanilla Ice Cream **£9**
(v) (Gluten, Dairy)

Selection of Ice Cream and Sorbet **£7**
(v)(ve)(gf) (Dairy)

Selection of Local Cheese | Biscuits | Quince | Chutney
3 cheeses **£9** - 5 cheeses **£12** - 7 cheeses **£14**
(v)(gf) (Dairy, Gluten)

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