PUB SNACKS & NIBBLES (Choose 4 for £12	2)		
Nocellara Del Belice Olives			£4
Roasted Chorizo			£4
Halloumi Chips Chilli Jam			£4
Freshly Baked Sourdough Whipped Flavou	ıred Bu	tter	£4
<u>SHARERS</u>			
Baked Camembert Toasted Walnut - Warm	Soda E	Bread – Truffle Honey (V, Gf*)	£12
Antipasti Prosciutto – Coppa - Salami – Oli	ves - Sı	un Dried Tomatoes – Halloumi – Flatbread (G	f*) £14
Sourdough Flatbread Topped with Sun Dri	ed Ton	nato – Rosemary – Garlic – Mozzarella (V)	£8
<u>STARTERS</u>			
Soup of The Season Warm Bread - Whipped Butter (V)			
Half Pint Prawn Cocktail			
Avocado - Cherry Vine Tomatoes - Gem Let	tuce - l	Marirose Sauce – Lemon - Crusty Bread (Gf*)	
Confit Duck Spring Rolls			£7
Asian Salad – Chilli – Spring Onion – Sesan	ne - Ho	i Sin Dip	
Pulled Pork Tacos			£7
Salsa – Kimchi – Sriracha - Coriander Sour	Cream	- Lime (Gf*)	
Venison & Black Pudding Scotch Egg			£8
Baby leaf – Watercress – Apple – Celeriac -	Dunco	mbe Sweet and Spicy Brown Sauce	
Fresh Spring Asparagus			£7
Poached Hens Egg - Aged Parmesan - Beurn	e Blanc	c (Gf, Vg*)	
MAINS			
Woodview Farm Rack of Lamb (Gf)			£22
Jus	lint Sal	sa Verde - Charred Spring Leek - Pea Puree -	Port
Baked Celeriac Rosti (Gf, Vg)			£14
Apple & Rosemary Sauce - Crispy Cauliflov	ver – Sl	nallot - Fennel - Apple - Almond	214
Pan Fried Halibut (Gf)	, 61 61	Territor Territor	£16
,	lle Mus	shrooms - Spring Asparagus - Chardonnay Cro	
Chargrilled Calves Liver (Gf)			£16
Creamy Horseradish & Chive Mash Potato	- Caran	nelised Shallot - Crispy Black Pudding	
Rich Veal Gravy, Kale			
30 Day Dry Aged 10oz Sirloin Steak (Gf)			£25
	ton Par	ngrattato – Watercress - Sugar Cured Tomatoe	s –
Sauce Diane			
Battered Line Caught Haddock (Gf*)	£13	Freshly Baked Beef Cheek & Shin Pie	£14
Triple Cooked Chips - Mushy Peas - Tartare	Sauce	Creamy Mash - Market Greens - Rich Beef G	ravy
Duncombe Beef Burger (Gf*)	£14		
Treacle Cured Bacon - Smoked Cheese Pick		Cornish Offshore Mussels & Frites (Gf)	£14
Burger Sauce - Lettuce - Tomato Toasted Br	rioche	White Wine - Cream - Garlic - Lemon Shall	ots -
Bun - Fries		Salted Skinny Fries	
SIDES			
Skinny Sea Salted Fries	£4	Baby leaf & Watercress Salad	£4
Triple Cooked Chips	£4	Battered Onion Rings	£4
Market Greens	£3	Duncombe Kimchi	£3

PLEASE ASK US ABOUT OUR 'OFF MENU' VEGAN OPTIONS! All our dishes are made fresh from scratch, therefore can be adjusted to suit most dietary requirements. Please note that products containing allergens are cooked in our fryers.

Gf – Gluten free, Gf* - Can be gluten free, V – Vegetarian, Vg – Vegan, Vg* - Can be vegan. Allergen info available on request.

DESSERTS

Ruby Chocolate Mousse (Gf*) Strawberries, Pistachio, Shortbread Biscuit	6.50
Eaton Mess (Gf, Df*) Summer Berries & Gin, Whipped Cream, Meringue	6.50
Apple and Rhubarb Crumble (Gf*, Df*) Custard or Ice Cream	6.50
Orange Marmalade Bread and Butter Pudding Custard or Ice Cream	
Triple Chocolate Brownie Vanilla Ice Cream and Berry Compote	6.50
Ice Cream Trio (Gf) Chocolate, Vanilla, Strawberry	5.50
Coffee	
Americano	2.55
Cappuccino	3.10
Latte	3.30
Expresso	2.45
Lrg Expresso	3.10

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Gf-Gluten free, Gf^* - Can be gluten free, V-Vegetarian, Vg-Vegan, Vg^* - Can be vegan, Df^* - Can be dairy free.

CHILDREN'S MENU

£9 – Includes Main & Dessert (Under 12's)

STARTERS

Cheesy Garlic Bread £1.75

Veg Sticks £1.50

MAINS

Scampi, Fries & Peas

Woodview Sausages, Mash, Vegetables & Gravy

Tomato & Mozzarella Pasta, Garlic Bread (v)

Beef Burger, Fries & Baked Beans

Chicken Strips, Fries & Peas

Sunday Roast (Sundays Only)

DESSERTS

Chocolate Brownie Sundae

Two Scoop Ice Cream

Berry Eaton Mess

CHILDREN EAT FREE MONDAY - FRIDAY!

T&C's Apply, One Child Eats Free Per Full Paying Adult Ordering A Main Meal. Valid for children aged 11 or under on the children's menu only.