



À LA CARTE

Olives (v)(gf) 5.50 | Breads, butter, oil & balsamic (v) 10.50 | Whitebait 7
Tiger Prawns, nduja butter 9 | Stout Rarebit Croquetas (v) 5

Chicken & Smoked Ham Hock Terrine, fruit chutney, focaccia 11
Spiced Squash Soup, Økende sourdough (v) 9
Grilled Mackerel Fillet, Goan curry sauce, mango chutney, puffed wild rice 12
Tempura Cod Cheeks, cucumber salsa, dill emulsion 12
Mushroom Parfait, pickled & roasted mushrooms, shallots, blue cheese scone (v) 11
BBQ Glazed Pork Belly, Vietnamese pickled vegetables, spring onion, coriander 11

Chicken Supreme, pommes anna, roasted crown prince squash,
caramelised chicory, black garlic, chicken jus 24
Pork Ribeye, crispy polenta, caramelised apple, tenderstem, mustard velouté 26
Plaice, pomme croquette, oyster mushrooms, samphire & spinach, chicken butter sauce 32
Lamb Cannon, pressed lamb belly, potato hash, baby carrots & tops, jus 32
Gnocchi, confit & crispy leeks, spinach, pine nuts, Lincolnshire poacher (v) 18
Glazed Bacon Chop, triple cooked chips, fried egg, pink peppercorn roasted pineapple 19
Beer Battered Haddock, triple cooked chips, minted pea purée, tartar sauce 19
Harker's Sirloin Steak, triple cooked chips, slow roasted tomato, wild mushroom 32
Beef Burger, smoked cheddar, garlic mayo, mojo pulled pork, pickles, skin on fries 19
Celeriac Steak, pomme fondant, walnut gremolata, crispy kale, celeriac jus, pickled walnut (v) 19

Triple Cooked Chips (v)(gf)	6	Skin on Fries (v)(gf)	5
Truffle & Parmesan Fries (gf)	7	Buttered Mash (v)	7
Beer Battered Onion Rings (v)	6	Garden Salad (v)(gf)	5
Seasonal Vegetables (v)(gf)	6		

(v) vegetarian | (ve) vegan | (gf) gluten free | (gfa) gluten free available

Please advise a member of the team on ordering of any allergens or dietary requirements