



WHILE YOU CHOOSE

Wild garlic mixed nuts **V VE GF** £3.5

Moroccan spiced almonds **V VE GF** £4

Chilli rice crackers **V VE** £3

Garlic, chilli & basil mixed olives **V VE GF** £5.5

Smoked beetroot hummus, salsa verde, focaccia **V VE** £7

Warm homemade focaccia, malted mini loaf, aged balsamic, whipped brown butter with garlic & sage **V** For one £6.5 for two £11

SUNDAY MENU

STARTERS

Tomato & harissa arancini **V VE GF** £8.5 tomato salsa, lemon & black pepper aioli

Padron peppers **V VE GF** £7 smoked red pepper butter, chilli & lime salt

Individual baked camembert **V** £13 garlic & rosemary spiced tomato dip, focaccia

Korean chicken taco £8.5 gochujang, slaw, coriander

Pork & beef meatballs £9.5 rich tomato sugo, parmesan

SUNDAY ROASTS

All meat roast dinners served with maple roasted carrots & parsnips, garlic & rosemary roasted potatoes, seasonal vegetables, Yorkshire pudding, truffle & parsnip purée & proper gravy

Sliced chicken crown with pork & sage stuffing £20

Slow roasted aged beef **GFO** £23

10 hour braised & rolled lamb shoulder **GFO** £23

Slow roast porchetta **GFO** £22

Candied fruit & nut roast **VGO** £19 maple roasted carrots, garlic & rosemary roasted potatoes, medley of greens, redcurrant & rosemary gravy

Why not share a **cauliflower cheese**, garlic & thyme crumb, chives **V GF** £5

MAINS

Bavette steak GF £30 roasted mushroom & tomato, crispy shallots, café de paris, fries *served pink*

Double cheese burger £18.5 double smoked cheese, spiced tomato relish, crispy onions, confit garlic mayo, pickles, lettuce, fries | *add streaky bacon £2 | vegan Moving Mountains burger available*

Stonebass provençal GF £24 sauteed new potatoes, courgettes, samphire, fine beans, olives

Lemonade battered cod GF DF £14/£19 chip shop mushy peas, chunky chips, tartare sauce, lemon
add katsu sauce £2

Green & grain salad buckwheat, broad beans, broccoli rice, spinach, spring onion, mustard

Choose your protein:

Lemon & oregano chicken, crispy hens egg GF £19.5

Burrata & heritage tomato V GF £18.5

Crispy tofu V VE GF £18

SIDES

Chunky chips VE GF £5

Rosemary & sea salt fries VE GF £5

Truffle & parmesan fries GF £7

Onion rings, confit garlic mayo VE GF £4.5

Fine beans and shallots VE GF £6

Rocket & parmesan salad, lemon & dijon dressing V GF £5

Lyonnais potatoes VE GF £6

What's on

Saturday 11th July
Murder Mystery Dinner



Thursday 16th July
Brush & Tipple



Saturday 1st August
Hind's Head Garden Party



WINE of the moment

Multipulciano
Italy

125ml £6.1 | 175ml £8.2
£250ml £11.2 | Bottle £32

GIN of the moment

Malfy Rosa *Pink Grapefruit*
41%

25ml | 50ml
£6.1 | £9.1

MOCKTAIL of the moment

Peach, Lemon & Mint Iced Tea
Freshly brewed black tea, freshly squeezed lemon & peach syrup
£5

A discretionary 10% service charge will be added to your bill, 100% of which goes directly to our grateful team.

Please inform your server of all allergies & intolerances, even if marked allergen free. Our kitchen contains allergens & therefore we cannot guarantee any dishes will be allergen free. Our food is freshly cooked & during busier periods you may experience a wait.

V vegetarian

VE vegan

GF gluten free

DF dairy free

VGO vegan option must state