

**small plates**

|                                                           |      |
|-----------------------------------------------------------|------|
| filthy chips, beef brisket, cheddar cheese, crispy onions | 10.5 |
| chilli, maple & ginger glazed pigs in blankets            | 7.5  |
| buffalo chicken wings, blue cheese dip                    | 9    |
| padron peppers, maldon sea salt                           | 6.5  |

**to start**

|                                                                               |       |
|-------------------------------------------------------------------------------|-------|
| butternut squash, apple & sage soup, foccacia                                 | 8.5   |
| salt & pepper squid, confit garlic aioli                                      | 8.5   |
| white & brown crab meat, creme fraiche & cucumber, toasted & buttered crumpet | 12.5  |
| pan fried scallops, chorizo, butternut squash puree                           | 15    |
| tomato & mozzarella arancini balls                                            | 4.25  |
| steamed mussels, cream cider sauce, focaccia (gf*)                            | 10/16 |

**mains**

|                                                                                     |       |
|-------------------------------------------------------------------------------------|-------|
| green end farm* beef burger, applewood cheddar, burger sauce, fries, slaw (gf*)     | 18.5  |
| beyond meat burger, vegan cheese, burger sauce, fries, slaw (vg)(gf*)               | 18    |
| beer battered haddock & chips, mushy peas, jalapeno tartar sauce                    | 18.75 |
| pie of the day, mash/chips, seasonal greens, gravy                                  | 18.5  |
| locally-made* honey roast pork sausages & mash, seasonal greens, onion rings, gravy | 17.5  |
| slow cooked pork cheek, chorizo hispi cabbage, crushed pecans                       | 19.5  |
| ribeye steak, chips, onion rings, pink peppercorn sauce                             | 24.75 |
| bavette steak, chips, watercress                                                    | 10    |

**desserts**

|                                                                                      |     |
|--------------------------------------------------------------------------------------|-----|
| sticky toffee pudding, toffee sauce, ice cream (v)                                   | 8   |
| rich dark chocolate brownie, vanilla ice cream                                       | 8   |
| passionfruit cheesecake (gf)(vg)                                                     | 7.5 |
| ice cream/sorbet (v)(vg*)(gf) x 3 scoops                                             | 6   |
| artisan cheese plate - baby bigod, cropwell organic stilton, keens mature, driftwood | 15  |

**new years special**

1/2 bottle of taylor's lbv port & wedge of cropwell bishop stilton for x2 or x4 guests

**sides**

|                                                 |     |
|-------------------------------------------------|-----|
| onion rings, smoked chilli mayo (v)             | 5   |
| chips (vg)                                      | 6   |
| sweet potato fries, smoked chilli mayo (v)(vg*) | 7.5 |

*\*Our beef burgers & sausages are made by Native Beef & Lamb, who locally rear Ruby Devon cows and sheep at Green End Farm in Sarratt and Bailey Hill Farm in Chalfont St. Giles. Committed to sustainable and ethical farming practices, they ensure high-quality, flavourful meat that brings the best of farm-to-table dining to our menu.*

if you have an allergy, please speak to a team member | menu descriptions do not include all ingredients  
an optional 10% service charge is applied to all orders

(v) vegetarian (vg) vegan (gf) gluten-free (\*) available