

MAIN MENU

WHILE YOU DECIDE

Mixed olives with smoked semi dried tomatoes and warm focaccia, olive oil & balsamic syrup dip £5.50

LIGHT BITES / STARTERS

Soup of the day with rustic bread and butter £4.95

Goats cheese and thyme brûlée, red onion jam and garlic croutes £5.50

Cured salt beef brisket, horseradish cream, cornichons and watercress £6.95

Rabbit bon bons, spiced carrot puree, pea shoot salad £6.95

Smoked mackerel fillet, roast beetroot and vodka puree, chicory salad £5.95

LAND

Dry aged smoked pork rump, roast heritage carrots, creamed potato, parsnip crisp, mead jus £14.50

Slow roast Guinness lamb shank, celeriac purée, herb mash, braised red cabbage £17.95

Chicken supreme, wild mushroom and leek ragout, fondant potato, Madeira cream £13.95

Sorrel Gourmet burger, caramelized onion mayo, beef tomato, gem lettuce,
oak smoked cheddar served with traditional chips and coleslaw £12.95

10oz steak, roast field mushroom, confit tomatoes, traditional chips and
watercress salad served with choice of peppercorn or stilton sauce Sirloin £19.95
..... Ribeye steak £22.95

SEA

Beer battered catch of the day, minted pea puree, chunky tartar sauce, traditional chips..... £12.95

Pan fried salmon, pasta nero, sticky orange fennel, clam and tarragon velouté £14.95

Pan fried hake, chorizo and rosemary risotto, sauté kale..... £13.50

GARDEN

Crisp Portobello mushroom & mozzarella burger, spiced tomato chutney,
served with traditional chips and coleslaw £12.95

Smoked aubergine, coconut and peanut curry, braised rice £11.95

Pearl barley and vegetable risotto, roasted squash, toasted pumpkin seeds lemon thyme dressing £12.50

PLEASE ASK FOR OUR LUNCHTIME SANDWICH MENU

FOOD ALLERGIES & INTOLERANCES

Before ordering, please speak to a member of our team about your requirements.