



Homemade bread, 3 flavours of homemade butter £4.50

Marinated olives £4.50

Spiced mixed nuts & seeds £4.50

Starters

Market soup of the day, homemade bread
£6.00 **v**

Mussels of the day, homemade bread
£7.50

Salt & pepper squid, homemade sweet chili sauce
£7.00

Pan seared scallops, pickled cucumber, peanut,
chilli & spring onion £10.50

Potted chicken, sausage, Stilton & cranberry terrine,
piccalilli, hazelnuts, sourdough £8.00

Feta, mint & pea croquette, sundried tomato puree
£7.50

The Butcher's Block

250g Fillet steak, chips or mash, onion ring £27.50

300g Ribeye steak, chips or mash, onion ring £25.50

Peppercorn sauce £2.00, Blue cheese sauce £2.00,
Garlic butter topping £2.00, Bacon, mushroom &
brandy sauce £3.00 **GF**

Homemade beef burger, triple cooked chips £12.50
(our buns & meat patties are made in-house)

Extra toppings: £2.00 each
*Caramelised red onion, Guacamole, Bacon,
Blue cheese, Emmental cheese, Halloumi cheese*

Sides £3.50

Garlic & parmesan triple cooked chips **v**

Creamy mash **GF v**

Buttered new potatoes **GF v**

Einstok battered onion rings **v**

Peas with attitude **GF v**

Mixed leaf salad, lemon & olive oil **GF v**

Roasted asparagus, lemon zest & flaked almonds **v**
£6.50

Vegetarian

Sweet potato & black bean chilli, guacamole, salsa &
corn fritters £13.50 **(vegan)**

Vietnamese spring roll, soy, chilli & garlic tofu, baked
sweet potato crisps, sweet potato & peanut sauce
£11.50 **(vegan)**

Salad

Super Food Salad **GF v**

Sweet potato, lentils, quinoa, sunflower, pumpkin &
pomegranate seeds, feta cheese, avocado, black beans,
mixed leaves
£13.50 *add chicken or fish: £5.50*

Mains

Pork belly, mash, calvados apple, pea shoots, peas, jus
£16.50

Guinea fowl supreme, crispy duck leg terrine, crushed new
potatoes, rainbow chard, wild mushroom & madeira jus
£18.25

Mussels of the day, triple cooked chips £14.50 **GF**

Catch of the day, smoked aubergine puree, confit peppers
& tomatoes, Parmentier potatoes
£17.50

Lemon & black pepper battered fish & chips, mushy peas,
tartare £15.00

Desserts

Dark chocolate & orange fondant, marmalade & crème
fraiche sorbet £7.50

Kahlua or Whiskey Don Pedro, warm chocolate cookie
£8.50

Pineapple, chilli & white chocolate fritters, passion fruit
curd £7.00

Herbert's Ice-Cream Parlour homemade ice-creams &
sorbet (3 scoops), mini cone
£6.50

Cheese board: £11.95
Homemade oatcakes & relish
(please ask your server for selection)

Please see reverse for today's specials

We pride ourselves on baking & making in house from our bread to our ice cream. Seasonality & fresh produce are at our heart. Some food will take time to cook (we do not own a microwave) and we ask for your patience during busy times. Please inform your server of any allergies or dietary requirements.

Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.