

LIGHT

ON THE COMMON

Starters

- Spiced butternut squash soup 5.75
Crispy pork cheeks with gribiche sauce 6.95
Chicken liver & tarragon pate with apricot chutney & toast 6.85
Duck hash, poached egg & peppercorn sauce 7.50
Salmon and prawn fishcakes with sweet chilli sauce & roasted peanuts 6.75/11.50
Chermoula marinated squid, grilled chorizo & sweet potato mash 6.75
Harrissa halloumi, courgette fritter, smashed avocado chilli & lime 7.75
Ham hock, field mushroom, baby spinach fettucine with gorgonzola veloute 7.25/13.95

Mains

- Herb crusted baked cod with ratatouille 14.95
Baked salmon, roast sweet potato, red pepper, green bean coconut red curry and basil 15.50
Chermoula marinated chicken breast, spiced aubergine & watercress tabouleh 14.85
Taleggio, potato, roasted onions & spinach puff pastry roll 11.95
Mustard marinated pork chop, served with spinach, mash potato & peppercorn sauce 14.50
Orecchiette, broccoli, squash, gorgonzola cream & crispy sage 12.50
Rare breed burger, lettuce, red onion, tomato, cucumber relish & chips 11.95
Extra toppings: streaky bacon 1.50 , cheddar, or blue cheese 1.00
28 day aged rib-eye steak with chips & green salad 18.95
Add peppercorn or blue cheese sauce 1.50

Sides: watermelon, feta & mint 4.50 fries 3.75 jersey royals, butter & parsley 3.75,
broccoli, chilli & garlic 3.75

Puddings

- Brioche butter pudding with pouring cream 5.50
Treacle tart with clotted cream 5.50
Chocolate fudge cake, vanilla ice cream & chocolate sauce 5.75
Mango pannacotta with passion fruit sauce 5.50
Selection of ice cream & sorbet 5.50
Cherry frangipane slice, clotted cream & coffee 5.50

Please inform a member of staff if you have any allergies. We cannot guarantee the absence of traces of nuts in any of the above dishes.

An optional 12.5% service charge will be added to your bill