

LIGHT

ON THE COMMON

- Starters:** Curried parsnip, celeriac & apple soup, chives 4.95
Steamed mussels, white wine cream & parsley 6.50
Honey roast butternut squash, balsamic onions, goats cheese, watercress 6.50
Chicken liver pate with pumpkin chutney & toast 6.85
Baked halloumi, spiced aubergine & tatziki 6.95
Salt beef bubble & squeak & fried egg 5.95
Confit Duck som tam with spring onion, chilli, lime & peanuts 6.95
Crispy crab cakes with grilled chorizo & aioli 6.75
- Mains:** Potato gnocchi, wild mushrooms, spinach, parmesan cream & truffle oil 12.50
Pan fried mackerel, roast sweet potato, red lentil & coconut curry 13.50
Roast lamb rump with hot pot potatoes & mint salsa verde 15.95
Winter vegetable, adrahan bake with rocket & jerusalem artichoke salad 12.75
Marinated pork chop, mashed swede, swiss chard & bramly apple sauce 13.75
Beef bourgignon pie with glazed carrots & parsley 13.85
Baked cod with leek mash & crab bisque butter sauce 14.85
28 day aged rib-eye steak with chips and salad 19.50
Sauces: peppercorn or blue cheese 1.50
Rare breed burger with lettuce, red onion, tomato, cucumber relish and chips 11.95
Extra toppings: streaky bacon, cheddar, blue cheese sauce 1.00
- Sides:** Sautéed spinach & purple sprouting broccoli 3.50
Leek mash 3.50
Chips 3.75
Mixed leaf salad, vinaigrette 4.00
- Puddings:** Steamed chocolate sponge & custard 6.00
Apple & almond crumble & vanilla ice cream 5.50
Warm banana cake with crème fraîche & caramel sauce 5.50
Vanilla pannacotta with orange poached rhubarb 5.50
Selection of ice creams & sorbets 5.50
Lincolnshire Poacher with grapes and biscuits 6.75
Sticky toffee pudding with vanilla ice cream & toffee sauce 5.50

Please note 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