

LUNCH & DINNER Served 12pm-3pm | 5pm-9pm

NIBBLES Cortijo Olives VG/GF 5 House Bread, PX Vinegar, Olive Oil vg 5 Crispy Giant Corn VG/GF 4 Salted Almonds VG/GF 4

CLASSICS Braised Rabbit & Ham Hock Pie 18 wild garlic mash, buttered rainbow chard, peas Smoked Haddock Rigatoni 17 leek & brown shrimp veloute, Spenwood cheese, egg yolk Crispy Aubergine Schnitzel VGO/GFO tabbouleh salad, pickled cabbage, yogurt, house chilli sauce Steak of the Day **GF** Ask staff for today's cut roasted vine tomatoes, peppercorn sauce, hand-cut chips

	The Eastfield Beef Burger GFO 16 house relish, dill pickle, baby gem, tomato, skin-on fries			
	Teriyaki Chicken Burger GFO aioli, house slaw, baby gem, skin-on fries	16		
	Sweet Potato Burger VG/GFO BBQ jackfruit, baby gem, tomato, skin on fries	15		
	Beer Battered Fish & Chips small	9		
	minted peas, hand-cut chips, tartare sauce large	16		
	SIDES			
	House Salad VG/GF	5		
	Patatas Bravas, garlic aioli v/gF	5		
	Skin-On Fries VG/GF	4		
П				

SMALL PLATES					
Roscoff Onion Soup brie & ham toastie	7.5				
Ox Cheek Lasagna carrot puree, parmesan cheese	9.5				
Buttermilk Chicken Tenders GF house chilli sauce, aioli	8				
Smoked Mackerel Pate burnt leek vinaigrette, horseradish, capers, croutons	7.5				
Wye Valley Asparagus V crispy egg, wild garlic emulsion	8.5				
Baked Romanesco Cauliflower V/GF fresh herb yogurt dressing, toasted hazelnuts	7.5				
Baked Goats Cheese Salad v/GF heritage beetroot, pear, candied walnuts, bitter leav	7 res				

KIDS	
Pork & Leek Sausage, fries & peas GF	6
Battered Haddock, fries & peas	6
Cheese & Tomato Pasta V/VGO	5
Crispy Chicken, fries & peas GF	6

CIDEC		DESSERTS	
SIDES		Custard Tart	6
House Salad vg/gf	5	Yorkshire rhubarb	
Patatas Bravas, garlic aioli v/GF	5	Pecan Sticky Toffee Pudding v salted butterscotch sauce, vanilla ice cream	6
Skin-On Fries vg/gF	4	Bramley Apple Crumble Cake v	6
Black Bean Chili Fries VGO/GF	6/9	caramel biscuit ice cream	
jalapeños, cheddar cheese		Ice Cream & Sorbet one scoop 2.5 2 scoops	3.5