



AUTUMN MAIN COURSES FOR GROWN UPS

Red rice, beetroot, feta and oregano, cavalo nero and sunflower seeds £12

Park Farm pork & herb sausages, wilted spinach mash, red onion marmalade, red wine jus £12

Guinea fowl confit, bacon and buttermilk cabbage, sweet potato and rosemary hash £18

Homemade TMH beef burger, smoked bacon, cheese, skinny fries, mayo, tomato chutney £14

Fillet of sea bass, sautéed reds, wilted spinach, coconut, ginger and pink peppercorns £17

Bitter beer-battered cod, skinny fries, minted pea purée, charred lemon, lemon-thyme tartare sauce £13

Vegan roasted red pepper and pumpkin tatin, wilted greens, herbed tahini cream £14

Rib eye steak with colcannon cake, Dijon green beans, sauce Diane £26

N'duja mussels, silver skin onions, fragrant herbed nage with toasted sourdough £16

AUTUMN MAIN COURSES FOR CHILDREN £6

(PORTIONED FOR CHILDREN UNDER 11)

Mini fish & chips, garden peas

Baby bangers, spinach mash, jus

Corn chip chicken fingers, fries & green beans

Cheesy butternut & greens linguini

SIDES FOR EVERYONE

Artisan bread & butter £2 / Smoked mash / Bacon and buttermilk cabbage /

Nutmeg creamed spinach / Charred leaves and rapeseed dressing / Green beans & hazelnut butter / Skinny fries/

Chunky chips £4/ Sweet potato fries £5