

SHARERS

Oven Baked Camembert (GFO) (V) £15.50
Confit Garlic, Herbs, Lavosh Bread, & Onion Jam

Warm Home Baked Bread (V) £12.5
Marinated Olives, Marmite Butter, Aged Balsamic, & Olive Oil

Our Fritto Misto (VEO) £17
Calamari, Whitebait, Courgette, Cauliflower, Artichokes, Aubergine,
& Purple Sprouting Broccoli, Aioli Dip

STARTERS

Soup Of The Day (VE) (GFO) £7
Warm Bread & Cultured Butter

Ham Hock & Vegetable Ballotine (GFO) £9.5
Piccalilli & Bread Crisps

Baked Filo Parcel Of Herb Scented Goat's Cheese (V) £10.5
Beetroot Salad & Candied Walnuts

Diglis Prawn Cocktail (GF) £11.5
Atlantic Prawns, Marie Rose Sauce, Shredded Lettuce, Cucumber Roll,
Guacamole, & Tempura Battered King Prawn

Charred Local Asparagus (VE) (GF) £9.5
Watercress, Radish, & Pickled Cucumber

MAINS

Beer Battered Fish (GFO) £18.5
Minted Crushed Peas, Tartar Sauce, Thick Cut Chips, & Charred Lemon

Breast Of Duck & Confit Leg Bonbon £26
Red Cabbage, Fondant Potato, & Liquorice & Blackcurrant Jus

Duo Of Lamb (GF) £26.5
Rosemary & Garlic Roast Loin, Shepherd's Pie, Peas, & Carrot Purée

Seared Fillet Of Hake £22
Champagne Poached Vegetables & Langoustine Tortellini

Pan-Fried Herb & Garlic Polenta (GF) (VE) £21
Roasted Peppers, Tenderstem Broccoli, Artichokes, Broad Beans, & Pimento Sauce

Roast Breast Of Chicken (GF) £22
Smoked Bacon Bubble & Squeak, Purple Sprouting Broccoli, Local Asparagus,
& White Wine Velouté

Crispy Buttermilk Chicken Burger (GFO) £19
Chilli, Sesame Korean Salad, Toasted Brioche Bun, & Fries

Spinach & Pea Patty (GFO) (VE) £19
Spiced Sesame Slaw, Vegan Brioche Bun, Vegan Cheese & Fries

FROM OUR VERY OWN FARM



Sausage & Mash £19
Creamed Mash, Roast Roots, & Sweet Red Onion Gravy

Canon Of Herb Crusted Lamb £26.5
Dauphinoise Potato, Buttered Savoy Cabbage, Redcurrant Jus, & Smoking Rosemary

Slow Cooked Pork Belly (GF) £21
Tenderstem Broccoli, Wholegrain Mustard Mash, Sage Roasted Onion Sauce, & Apple Gel

Homemade Pie Of The Day £19.5
Creamed Mash, Buttered Greens, Rich Red Wine Gravy

FROM THE GRILL

8oz Rump Cap Steak (GF) £32
Garlic Butter Baked Flat Mushroom, Grilled Cherry Tomatoes On The Vine, & Fat Chips

8oz Ribeye Steak (GF) £38
Garlic Butter Baked Flat Mushroom, Grilled Cherry Tomatoes On The Vine, & Fat Chips

Diglis House Charred Double Burger (GFO) £18
Two 4oz Patties, Crisp Bacon, Smoked Applewood Cheese, Baby Gem, Tomato,
Red Onion, Dill Pickles, Toasted Brioche Bun, Slaw, & Fries

SIDES

Fries (GF) (V) £5 Rocket, Red Onion, & Parmesan Salad (GF) (V) £6.5

Thick Cut Chips (GF) (V) £6.5 Truffle Oil, & Parmesan Blue Cheese Sauce (GF) £4.5

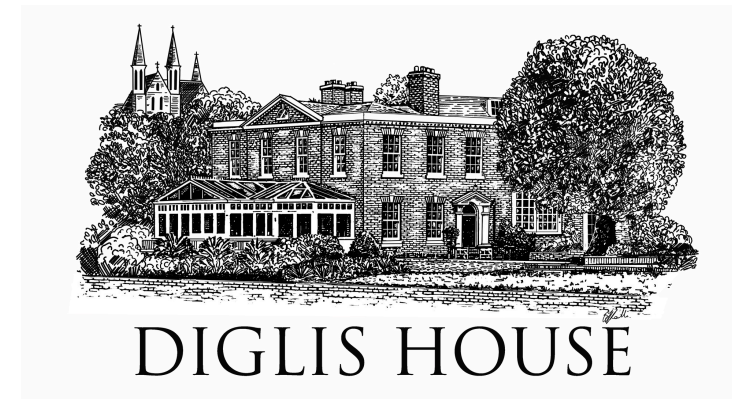
Buttered Greens (GF) (VEO) £5.5 Toasted Almond Butter Peppercorn Sauce (GF) £4.5

Creamed Mashed Potato (GF) £5.5

VE - Vegan, V - Vegetarian, GF - Gluten Free, O - Option
Please inform a member of staff of any allergies. Allergen charts are available on request. Our kitchen handles nuts and all dishes may contain traces of nuts.

DESSERTS

Classic Lemon Tart (V) Raspberry Sorbet & Raspberry Gel	£9
Guinness Sticky Toffee Pudding Salted Caramel Ice Cream & Butterscotch Sauce	£9
Apple & Rhubarb Crumble (GF) (VEO) Vanilla Bean Custard	£9
Hot Chocolate Fondant (V) Vanilla Ice Cream & Baileys Chocolate Sauce	£11
Popcorn Panna Cotta (V) (GF) Caramelised Popcorn, Hazelnuts, & Honeycomb Ice Cream	£9
Selection Of Fine British Cheeses (GFO) Celery, Quince Jelly, Grapes, Walnut Bread, & Biscuits	£13



Lunch & Dinner

MENU