

SMALL PLATES & SHARERS

Toasted focaccia , olives, balsamic glaze, confit garlic, aioli (vo, gfo)	8
Tear & share garlic loaf , mozzarella, parmesan, aioli (v)	14
Breaded mozzarella , pesto mayo, Italian cheese, basil (v)	8.5
Beef brisket croquette , smokey aioli, jus	10
Beetroot hummous , feta, sesame, mint, molasses, tortilla crisps (gfo)	8.5
Chicken parfait , plum ketchup, hazelnut butter, crackers (gfo)	9.5
Smoked salmon , crab remoulade, frisse, pickled cucumber, lemon oil (gf)	13.5
Mussels , tarragon, leek & cider cream, focaccia (large with fries) (gfo)	9.5/20
RW chicken tenders	
<i>hot chilli honey, ranch / sticky BBQ, sesame & lime / franks hot sauce, blue cheese mayo</i>	9.5/18

ROASTS served with Yorkshire pudding, roast potatoes, root veg mash, seasonal greens & gravy

Roast beef (gfo)	22
Overnight pork belly , thyme stuffing	21
Roast chicken , thyme stuffing	21
Roast trio , roast beef, roast chicken, slowcooked pork, thyme stuffing	23.5
Roasted veg & beetroot parcel , cranberry gravy (v)	19.5
16oz Chateaubriand , thyme stuffing (for 2 people)	72
please allow upto 35 minutes depending on cooking temp	

MAINS

RW pie , chips or mash, seasonal greens, glazed carrot, red wine gravy (see specials)	19.5
Cheddar, leek, onion & potato pie , mash, greens, gravy	18.5
Steaks , 8oz bavette or 9oz sirloin, fries, tomato chutney, shallot, garlic butter or peppercorn (gf)	24/28
RW burger , beef patty, candy bacon, confit onions, American cheese, lettuce, house sauce, pickles, fries, slaw (gfo, vgo)	19
Buttermilk fried chicken burger , cheddar, smoked bbq aioli, American cheese, lettuce, pickles, crispy shallots, fries, slaw (gfo, vgo) - (available as vegan burger +1)	18.5
Warm autumn salad , beetroot, butternut squash, roasted shallot, feta, rocket, hazelnuts, maple & buttermilk dressing - add grilled chicken + 4 (vgo, gf)	19.5

SIDES

Cauliflower cheese	6	Yorkshire pudding	1.5	Chips / Fries	4
Pigs in blankets	5	Roast potatoes	4.5	Seasonal greens	3.5
Stuffing	3	Roasted root veg mash	3.5	Glazed carrots	4