



"If more of us valued food and cheer and song
above hoarded gold, it would be a merrier world."
The Hobbit by J.R.R Tolkien

Starters

White leek and truffle soup with
crème fraîche & toasted
sourdough (v)

£7

Breaded cod cheeks, chive
velouté & pickled shallots

£8.5

Stornoway black pudding,
pancetta, poached egg, garlic
creamed greens

£8

Syrian style falafel,
pomegranate, spring onion &
Muhammara dip (ve)

£7

Crispy chicken livers with bacon
& apple jam, crispy shallots

£8

Ham hock terrine with
homemade piccalilli & toasted
sourdough

£7

Sides

Skin on fries

Garlic creamed greens

Mixed salad

Parmentier Potatoes

all £4

Mains

Braised pork belly, garden peas, pistachios,
bacon, parmentier potatoes with parsnip crisps,
sage squash purée jus (gf)

£16.5

Lemon & thyme chicken supreme, crispy
polenta, asparagus and pea fricassee, herb
emulsion, confit tomatoes

£16.5

Tandoori cod, raisin purée, pickled shallots with
Makhani gravy, fenugreek dust & spiced rosti

£17.5

Roasted celeriac, braised apple barley, apple gel,
crispy kale, celeriac purée, coriander granola
(ve)

£13.5

Bavette steak served medium rare with
bourguignon sauce, braised red cabbage & crispy
champ potato cake

£18

Hungarian beef goulash with toasted sourdough
& mint feta

£12.5

The Reader beef burger - two beef patties served
on a sesame seed bun with chimichurri mayo,
mayo, cumin fried onions, guacamole, cheese,
lettuce & tomato. Served with fries

£12.5

Spiced seitan doner, hot chilli sauce, tahini &
mixed salad, served on flatbread with fries (ve)

£13.5

All dishes are prepared in the presence of nuts, dairy products, gluten,
soy and other allergens. Detailed allergen information available on
request. Please make your server aware of any food allergies or dietary
requirements.





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Desserts

Black forest brownie, sour cherry
compote, vegan vanilla ice cream (ve)

£7

Chocolate caprice cake, salted caramel
sauce, chocolate soil, raspberry sorbet (gf)

£7

Maple & ginger poached pear cake with
Cheshire Farm vegan vanilla ice cream (ve)

£7

Local cheese board served with chutney
and crackers

£10

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