

ALL DAY MENU

STARTERS

SOUP	6.95
ciabatta & butter (V) (GFO)	
WILD MUSHROOMS	7.95
cream, truffle oil, rosemary focaccia (V) (GFO)	
SMOKED TROUT PÂTÉ	8.95
crème fraîche, dill, horseradish, toasted ciabatta	
SCALLOPS	11.95
chorizo, pea puree	
BAKED CAMEMBERT	13.95
red onion marmalade, ciabatta (2 to share) (V)	

SMALL PLATES

we recommend one or two small plates as a starter or lots to share for a main course

BREAD & OLIVES	6.95
olive oil, balsamic vinegar (VE) (GFO)	
HALLOUMI FRIES	7.95
sweet chilli sauce (V)	
MEATBALLS	7.95
smoky tomato sauce	
CRAB CAKES	7.95
sriracha mayonnaise	
CHICKEN WINGS	7.95
buffalo & blue cheese sauce	
CAULIFLOWER	7.95
sticky hoisin glaze (VE)	
BABY SQUID	7.95
lemon & black pepper mayo	
PORK RIBS	8.95
sticky hoisin glaze	

THE GRILL

GAMMON	13.95
fried free range eggs, thick cut chips, garden peas (GF)	
CHICKEN	15.95
cajun & lime, skin on fries, charred corn, slaw (GF)	
RUMP	21.95
10oz cut from the round, thick cut chips, dressed rocket (GF)	
SIRLOIN	23.95
8oz cut from the loin, thick cut chips, dressed rocket (GF)	
add béarnaise, mushroom & tarragon, peppercorn sauce, or onion rings + 2.75	

BURGERS

CLASSIC	14.95
lettuce, tomato, red onion, gherkin, burger sauce, brioche bun, skin on fries, slaw (GFO)	
FRIED CHICKEN	14.95
lettuce, tomato, red onion, lemon & black pepper mayo, brioche bun, skin on fries, slaw (GFO)	
HALLOUMI	14.95
lettuce, tomato, red onion, green pesto mayo, brioche bun, skin on fries, slaw (V) (GFO)	
add monterey jack cheese, smoked bacon, jalapeños or sliced chorizo + 1.00	

SALAD

HOUSE SALAD	9.95
leaves, tomato, radish, carrot, cucumber, red onion with french or sweet chilli dressing (VE)	
add crispy duck, chicken breast, smoked salmon, fried chicken goujons or halloumi fries + 3.00	

THE STOVE

FISH & CHIPS	15.95
battered haddock, mushy peas, thick cut chips, lemon (GF)	
CHICKEN BREAST	15.95
potato dauphinoise, wild mushrooms, cream, tarragon, green beans, sugar snaps (GF)	
SKATE WING	16.95
lemon butter sauce, capers, garlic roasted crushed new potatoes, green beans (GF)	
PORK BELLY	15.95
battered mash, savoy cabbage, crispy onions, cider sauce (GF)	
BLADE OF BEEF	17.95
bacon lardons, mushrooms, shallot, creamed mash, glazed carrots, gravy (GF)	
LAMB SHANK	19.95
battered mash, glazed carrots, green beans, mint gravy, rosemary	
RISOTTO	11.95
wild mushrooms, spinach, beetroot crisps, pine nuts (VE)	
add chicken breast, fried chicken goujons or halloumi fries + 3.00	
PIES	
BEEF & ALE	15.95
battered mash, glazed carrots, green beans, gravy	
CHICKEN & HAM	15.95
battered mash, glazed carrots, green beans, gravy	
SAAG ALOO	15.95
sautéed baby potatoes, spinach, tomatoes, bhaji onions, dhal sauce (VE)	

SUNDAY ROASTS

roasts are served from 12noon until 6pm every sunday subject to availability	
BEEF TOPSIDE	15.95
roast potatoes, yorkshire pudding, pork stuffing, pig in blanket, cauliflower cheese, glazed carrots, greens	
PORK BELLY	15.95
roast potatoes, yorkshire pudding, pork stuffing, pig in blanket, cauliflower cheese, glazed carrots, greens	
CHICKEN BREAST	15.95
roast potatoes, yorkshire pudding, pork stuffing, pig in blanket, cauliflower cheese, glazed carrots, greens	
THE PLATTER	20.95
beef topside, pork belly, chicken breast, pork stuffing, pig in blanket & all the trimmings	
SANDWICHES	
MATURE CHEDDAR	8.95
pickle, red onion, lettuce, cucumber, skin on fries (V) (GFO)	
CURED HAM	8.95
mayonnaise, red onion, lettuce, tomato, cucumber, skin on fries (GFO)	
ROAST BEEF	9.95
horseradish mayonnaise, rocket, skin on fries (GFO)	
FISH GOUJON	9.95
battered haddock, lettuce, skin on fries (GFO)	
served on white brioche or wholemeal roll switch to sweet potato fries + 50p	

PUDDINGS

CRÈME BRÛLÉE	6.95
handmade shortbread (V)	
LEMON CHEESECAKE POT	6.95
blueberry compote (V)	
CHOCOLATE BROWNIE	7.95
chocolate sauce, vanilla ice cream (V)	
STICKY TOFFEE PUDDING	7.95
butterscotch sauce, vanilla ice cream (V) (GF)	
APPLE & CINNAMON CRUMBLE	7.95
vanilla custard (V)	
BISCOFF COOKIE PIE	7.95
vegan vanilla ice cream (VE)	
ICE CREAMS & SORBETS	5.95
three scoops of your choice (VEO) (GF)	

SIDES

PEPPERCORN SAUCE (V) (GF)	2.75
BÉARNAISE SAUCE (V) (GF)	2.75
MUSHROOM TARRAGON SAUCE	2.75
BATTERED ONION RINGS (VE) (GF)	2.75
SKIN ON FRIES (VE) (GF)	2.75
THICK CUT CHIPS (VE) (GF)	2.75
SWEET POTATO FRIES (VE) (GF)	2.75
GARLIC BREAD (V)	2.75
GLAZED CARROTS (V) (GF)	2.75
HOUSE SALAD (GF)	2.75
CIABATTA & BUTTER (V)	2.75

all of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions don't always mention every single ingredient, so just ask if you're unsure. please note that allergens contained within our condiments are not included in the allergen information. please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously. whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. some of our fish dishes may contain small bones. (V) vegetarian (GFO) gluten free option available (GF) gluten free (VE) vegan (VEO) vegan option available