

### NIBBLES

<b>OLIVES</b> (VE)	5
Nocellara del Belice whole olives	
<b>MIXED NUTS</b> (VE, V)	3.5
Roasted in spices with a hint of sumac	
<b>PIGS IN BLANKETS</b>	7
Nduja ketchup	
<b>CORN RIBS</b> (VE, V)	3.5
Garlic, paprika & lime marinade, spiced sour cream	

<b>BREAD &amp; OILS</b> (VE, V)	6
Artisan bread from Proving Pete's, olive oil, balsamic vinegar	

### SHARER

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<b>BAKED CAMEMBERT</b> (V)	18
Creamy baked Camembert with white-wine shallots, paprika & garlic, dried cranberries, toasted sourdough. Perfect for sharing	

### STARTERS

<b>SCOTCH EGG</b>	9
Pork chorizo, chilli flakes, smoked paprika, ale & apple chutney	
<b>BREADED MUSHROOM BITES</b> (VE, V)	8
Crispy garlic mushrooms, wild garlic aioli	
<b>CASTAING TERRINE</b>	12
Tracklements spiced plum chutney, toasted sourdough. Please ask a team member for today's terrine	
<b>SEASONAL HOMEMADE SOUP</b> (VEA)	8
Toasted sourdough. Please ask a team member for today's soup	
<b>CRISPY CAULIFLOWER BITES</b> (V)	8.5
Sweet chilli soy glaze, lime jalapeño & coriander dip	

<b>PORK BELLY BITES</b>	9
Pork belly, house spiced barbecue glaze, wild garlic aioli	
<b>PRAWN COCKTAIL</b>	10
Freshwater prawns, cherry tomato, iceberg & gem lettuce, celery, cucumber, radish, house harissa Marie Rose sauce, buttered white bloomer	
<b>FISH GOUJONS</b>	9
Fresh haddock goujons, signature house batter, homemade tartare sauce, curry sauce, nduja ketchup	

## MAINS

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<b>FISH &amp; CHIPS</b>	<b>19.5</b>
Fresh Haddock, signature house batter, chunky chips, crushed minted peas, homemade tartare sauce, grilled lemon	
<b>Add curry sauce – 2.5</b>	
<b>STEAK &amp; ALE PIE</b>	<b>22</b>
Our signature handcrafted all-butter shortcrust pie, creamy mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	
<b>CHICKPEA, TOMATO &amp; BUTTERNUT SQUASH PIE (VE, V)</b>	<b>19.5</b>
Handcrafted all-butter shortcrust pie, mashed potatoes or chunky chips, buttered spring vegetables, red wine gravy	
<b>MOULES MARINIERE</b>	<b>19</b>
Mussels steamed in white wine, garlic, shallots & parsley cream sauce, skin-on fries & toasted sourdough	
<b>GARDEN BURGER (VE, V)</b>	<b>19</b>
Vegetable patty, garlic aioli, roasted red pepper, red onion, cos, rocket, mixed leaf salad, skin-on fries	
<b>CHALK STREAM TROUT</b>	<b>26</b>
Pan-seared chalk stream trout, roasted new potatoes, broccoli, cherry tomatoes, salsa verde, wilted wild garlic	
<b>CHICKEN MADRAS CURRY (VEA)</b>	<b>21.5</b>
Classic Madras curry with tender pieces of chicken in a rich tomato, chilli & aromatic spice sauce, cardamon rice, naan bread	
<b>(VEA) Replace chicken with vegan paneer</b>	
<b>KING PRAWN VERMICELLI NOODLE SALAD (VEA)</b>	<b>18.5</b>
King prawns, vermicelli noodles, cos, radicchio, rocket, soy beans, spring onion, carrot shavings – sesame soya & honey dressing	
<b>(VEA) Replace prawn with tofu</b>	



**V = Vegetarian | VE = Vegan | VEA = Vegan Option Available. If you are celiac or gluten-free, ask a member of our team to see our non-gluten menu.**

## FROM THE GRILL

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Served with a choice of chunky chips, skin-on fries, jacket potato or house salad

<b>CHICKEN THIGHS</b>	19
Skin on chicken thighs marinated in harrisa, roasted mediterranean vegetables	
<b>RUMP STEAK</b>	26.5
Chargrilled 8oz Rump steak topped with a roasted garlic & goat's cheese butter, roasted red pepper, chestnut mushroom, shallots	
<b>4oz MINUTE STEAK</b>	18.5
4oz Italian style minute rump steak, mixed leaf salad	
<b>HOUSE BURGER</b>	19
Beef patty, smoked bacon, Monterey Jack cheese, caramelized onions, cos, beef tomato, roasted red pepper, gherkin & our house club sauce	

## PIZZA

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New York style crisp base pizza topped with classic Neapolitan toppings

<b>MARGHERITA (V)</b>	15
San Marzano, mozzarella, fresh basil	
<b>PEPPERONI</b>	18
San Marzano, mozzarella, pepperoni, parma	
<b>FUNGI</b>	16
San Marzano, mozzarella, mushrooms, parma	
<b>NDUJA</b>	18.5
San Marzano, mozzarella, parma, calabrian nduja	
<b>VEGAN (VE)</b>	18
San Marzano, vegan cheese, fresh basil	

## SIDES

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<b>CHUNKY CHIPS (VE, V)</b>	5	<b>ONION RINGS (VE, V)</b>	5
<b>SKIN-ON FRIES (VE, V)</b>	5	<b>HOUSE SLAW (V)</b>	3.75
<b>LOADED FRIES (V)</b>	6	<b>GARLIC BREAD (VE, V)</b>	5
<b>HOUSE SALAD (VE, V)</b>	5	<b>CHEESY GARLIC BREAD (V)</b>	6.5
<b>SPRING GREENS (VE, V)</b>	5		

## DESSERT

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See our dessert menu for a sweet dessert wine or hot drink accompaniment

<b>RHUBARB &amp; APPLE CRUMBLE</b> (VE)	8
Vegan vanilla gelato	
<b>TOFFEE &amp; HONEYCOMB CHEESECAKE</b> (V, GFA)	8
Vanilla gelato, toffee sauce	
<b>CHEESEBOARD</b> (V, GFA)	12
Caerphilly Gorwydd, Beauvale, Maida Vale, Dozmary; Tracklements spiced plum chutney, toasted sourdough, cheese crackers	
<b>HOMEMADE STICKY TOFFEE PUDDING</b> (V, GFA)	7.5
Custard or vanilla gelato	
<b>HOMEMADE BROWNIE</b> (V, VEA, GFA)	7.5
Vanilla gelato (VEA) Vegan hazelnut & almond brownie, vegan vanilla gelato	
<b>CHERRY TART</b> (V)	8.5
Black cherry tart, chantilly cream, mixed berries compote, orange liqueur	
<b>ETON MESS</b> (V, GFA)	7
Crisp meringue, whipped cream, fresh strawberries & strawberry coulis	
<b>CHOICE OF 3 SCOOPS:</b>	6.5
<b>SORBET</b> (VE, GFA) Lemon, Raspberry	
<b>GELATO</b> (VEA, V, GFA) Candyfloss, Chocolate Fondant, Vanilla, Strawberry	

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