

MAIN MENU

SNACKS

MINI CHORIZOS
Honey & red wine 7.99

CHARRED FLATBREAD (VE)
Rosemary oil, balsamic, sea salt 5.99

GARLIC BAGUETTE (V)(GFO)
Garlic & herb butter 7.99

ADD CHEESE +1.50

TOMATO & MOZZARELLA
BRUSCHETTA (V)(GFO)
Basil pesto, grilled sourdough,
confit garlic 9.99

SWEET & SOUR FRIED CHICKEN (GF)
Peppers & onions 10.99

FISH & CHIPS (GF)
Mushy peas, chunky chips, lemon,
tartare sauce 17.99

HOUSE CAESAR SALAD
Cherry tomatoes, garlic croutons, parmesan,
anchovies, Caesar dressing 13.99

ADD CHICKEN OR HALLOUMI + 2.50

STEAKS

GAMMON 10OZ (GF)
Chunky chips, fried eggs,
pineapple chutney 17.99

DRY-AGED STEAKS

Dry-ageing is regarded as the best
way to concentrate the taste of the
meat & maximise the flavour.

FILLET (GF) 7OZ	RUMP (GF) 10OZ	RIBEYE (GF) 12OZ
36.99	26.99	32.99

Served with balsamic tomato,
dressed rocket, chunky chips.

SAUCES & EXTRAS

Peppercorn sauce (GF) 4.50
Béarnaise sauce (GF) 4.50
Pickled onion rings (GF)(VE) 5.99

TRUFFLE HONEY-BAKED
CAMEMBERT (V)(GFO)

IDEAL FOR 2

Onion chutney, charred flatbread 15.99

SUN-DRIED TOMATO HUMMUS
(V)(VEO)(GFO)
Basil pesto, garlic croutes 6.99

MARINATED MOZZARELLA
& OLIVES (V)(GF)
Sun-blushed tomatoes, basil 5.99

3 for 21.99
Small Plates & Snacks

Excluding Camembert.

SMALL PLATES

SHREDDED PORK FLATBREAD (GFO)
Charred corn, chipotle mayo, pickles 9.99

VIETNAMESE STYLE PRAWNS
Nam Jim dipping sauce, lime 12.99

CHICKEN WONTON SOUP
Coconut broth, coriander, chilli 9.99

SALMON & HADDOCK FISHCAKE (GF)
Dill & caper hollandaise,
pickled cucumber 10.99

GRIDDLED PEACH (V)(GFO)
Whipped ricotta, pistachio, hot honey,
rocket, croutes 9.99

CLASSICS & SALADS

SALMON & HADDOCK FISH PIE (GF)
Sweet potato mash, buttered greens,
dill & caper hollandaise 17.99

THAI "SATAY" SALAD (VE)
Shredded red cabbage, carrot, cucumber, spring onions, peppers,
noodles, ginger & peanut satay dressing, toasted peanuts 14.99

ADD CHICKEN OR HALLOUMI + 2.50

SLOW BRAISED BEEF & ALE PIE
Braised red cabbage, mash potato,
gravy 17.99

LARGE PLATES

TOM YUM SALMON (GF)
Steamed jasmine rice, tom yum sauce,
pickled carrot, coriander 18.99

CHICKEN PARMIGIANA
Crispy chicken, marinara sauce,
mozzarella, tagliatelle,
tomato & red onion salad 17.99

COURGETTE, MUSHROOM &
SPINACH GNOCCHI (VE)
Sun-blushed tomatoes, salsa verde, rocket 16.99

ADD CHICKEN OR HALLOUMI + 2.50

STICKY PORK RIB (GF)
Cajun cheese fries, house slaw,
smokey beans 18.99

BURGERS

RANCH CHEDDAR CHICKEN BURGER (GFO)
Chargrilled chicken breast, melted cheddar, brioche bun, ranch sauce,
pickled onion, lettuce 16.99

HOUSE BURGER (GFO)
Chargrilled beef patty, brioche bun, melting
cheese, burger sauce, gherkin, lettuce 16.99

BBQ BEEF STACK (GFO)
Chargrilled beef patty, brioche bun, BBQ
shredded pork, hash brown, smoked back
bacon, BBQ sauce, lettuce 17.99

STICKY KOREAN
CHICKEN BURGER (GFO)
Fried Korean chicken, chipotle mayonnaise,
sesame, brioche bun, lettuce 17.99

"THE VEGAN" BURGER (VE)(GFO)
Beyond Meat patty, brioche bun, pickled
onion, carrot salad, vegan burger sauce 16.99

ALL BURGERS ARE SERVED WITH FRIES & HOUSE SLAW.
(NO HOUSE SLAW WITH VEGAN BURGER)

CHIPS

- CAJUN CHEESE FRIES (GF) 4.99
- PARMESAN & TRUFFLE CHIPS (GF) 4.99
- CHUNKY CHIPS (VE)(GF) 4.50
- FRIES (VE)(GF) 4.50

SIDES

- PICKLED ONION RINGS (VE)(GF) 5.99
- MINI CAESAR (GFO) 4.99
- BUTTERED GREENS (V) 4.50
- PEPPERCORN SAUCE (GF) 4.50
- BÉARNAISE SAUCE (V)(GF) 4.50

SANDWICHES

All sandwiches are served with fries & house slaw on a choice of farmhouse white bread, granary bread, or wrap, unless stated.

THE ITALIAN JOB (V)

Mozzarella, sliced tomatoes, basil pesto, rocket 13.99

TOASTED PEPPERED BEEF

Open beef sandwich, pepper sauce, pickled onions 15.99

CORONATION PRAWN

Prawns, coronation sauce, shredded lettuce, cucumber 15.99

CHICKEN CLUB (GFO)

Chicken, bacon, mayonnaise, shredded lettuce, tomato 14.99

FISH FINGER (GFO)

Gem lettuce, tartar sauce 14.99

DESSERTS

WHITE CHOCOLATE & PISTACHIO CHEESECAKE

Mascarpone cheese, fresh raspberry 9.99

STRAWBERRIES & CREAM TRIFLE

Fresh strawberries, vanilla custard, sherry cream, sponge, basil 9.99

DOUBLE CHOCOLATE BROWNIE SUNDAE (V)

Chocolate brownie, chocolate ice cream, vanilla ice cream, chocolate fudge, vanilla cream 12.99

STICKY TOFFEE PUDDING (V)

Salted caramel sauce, vanilla ice cream 8.99

ICE CREAM SELECTION (V)

Berry compote, house fudge 8.99

CHEESE PLATE (GFO)

Chutney, grapes, selection of biscuits 13.99

An optional service charge of 10% will be added to your bill. 100% of this service charge is shared between our staff. Should you wish for this to be removed, please let a member of our team know.

(VE) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE

IN OUR KITCHEN WE USE ALL OF THE 14 ALLERGENS. SOME OF OUR DISHES CONTAIN THESE ALLERGENS & OTHER DISHES MAY CONTAIN TRACES. FOR ALLERGEN INFORMATION PLEASE SEE OUR WEBSITE OR ASK YOUR SERVER. THIS MENU IS SUBJECT TO CHANGE AT ANY TIME.

Set Lunch

Monday - Wednesday 12noon - 5pm
2 courses 14.99 • 3 courses 19.99

Thursday - Saturday 12noon - 5pm
2 courses 16.99 • 3 courses 21.99

STARTERS

Tomato & mozzarella bruschetta (V)(GFO)
Basil pesto, grilled sourdough, confit garlic

Sweet & sour fried chicken (GF)
Peppers & onions

Salmon & haddock fishcake (GF)
Dill & caper hollandaise, pickled cucumber

MAINS

Chicken parmigiana
Crispy chicken, marinara sauce, mozzarella, tagliatelle, tomato & red onion salad

Courgette, mushroom & spinach gnocchi (VE)
Sun-blushed tomatoes, salsa verde, rocket

House Caesar salad
Cherry tomatoes, garlic croutons, parmesan, anchovies, Caesar dressing
ADD CHICKEN OR HALLOUMI

Fish & chips (GF)
Mushy peas, chunky chips, lemon, tartare sauce

DESSERTS

Strawberries & cream trifle
Fresh strawberries, vanilla custard, sherry cream, sponge, basil

Sticky toffee pudding (V)
Salted caramel sauce, vanilla ice cream

Ice cream selection (V)
Berry compote, house fudge

Please scan
here to view
allergens

