SHARERS & GRAZERS

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STICKY PLATTER maple-glazed chicken wings, prawns & chorizo in garlic butter; lamb koftas, salt and pepper calamari and a stone-baked garlic flatbread £15.95

CHEESE DUO Box-baked Camembert topped with pumpkin seeds and deep fried panko crusted Brie with apricot chutney, celery and warmed rustic bread (v) £12.95

HANDMADE DOUGH STICKS served with garlic butter, pesto and a chipotle chilli mayonnaise (v) £5.75

STARTERS

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OVEN-BAKED BUTTON & PORTOBELLO MUSHROOMS in a garlic & mature Cheddar sauce with rustic bread (v) £5.50

DUO OF PÂTÉ* coarse pork & Madeira pâté and duck liver parfait, served with Bramley apple butter; baby gherkins and rustic bread £5.95

SALT & PEPPER CALAMARI & TEMPURA PRAWNS on a crispy prawn cracker with chipotle mayonnaise £5.95

CHARGRILLED LAMB KOFTAS served with tzatziki and dressed slaw £5.75

TODAY’S SOUP with rustic bread £4.50

PRAWN & LOBSTER COCKTAIL* dressed with lobster mayonnaise, served with rustic bread £5.95

BLACK PEARL SCALLOPS seared with black pudding, served on minted pea puree with crispy bacon £7.95

ROASTS

ROASTS

Served with Yorkshire pudding, ruffled roast potatoes, thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

ROAST SIRLOIN OF BEEF £11.95

ROAST PORK LOIN with a lemon & thyme stuffing wrapped in bacon £10.75

SLOW-COOKED LAMB SHANK seasoned with rosemary £13.50

ROAST BREAST OF TURKEY with lemon & thyme stuffing wrapped in bacon £10.95

Add: An extra Yorkshire pudding 50p | Extra roast potatoes £2.50 | Cauliflower cheese £2.50

ROASTED VEGETABLE TART kale and thyme pastry filled with butternut squash, plum tomatoes, red onion, spinach and red peppers, with a leek sauce (v) £10.75

ROAST PLATTERS

ROAST PLATTERS

Served with Yorkshire pudding, ruffled roast potatoes, honey & thyme roasted carrots, roasted parsnips, seasonal greens and as much gravy as you like.

ROAST BEEF DUO roast beef alongside slow-cooked short rib of beef For one £14.95 For two £25.50

ROAST TRIO roast beef, roast breast of turkey and pork loin with lemon & thyme stuffing wrapped in bacon For one £12.95 For two £25.50

STEAKS

STEAKS

All our steaks are expertly aged for superb flavour and tenderness.

10oz RIBEYE served with triple-cooked chips, homemade onion rings and a thyme roasted tomato. Recommended medium £19.50

FILLET ROSSINI* 7oz fillet steak, served on a duck liver parfait topped crouton, with asparagus, dauphinoise potato and a red wine jus £22.95

Add: Garlic prawns £3.00 | Oven-baked garlic & cheese mushrooms (v) £2.50 | Homemade onion rings (v) £2.50

Add: Béarnaise*, Beef dripping sauce, Blacksticks Blue cheese or peppercorn sauce* £1.50
BURGERS

All served with skin on fries.

ABERDEEN ANGUS BURGER served in a brioche bun, topped with smoked Cheddar and served with homemade onion rings £12.50

WAGYU BURGER premium beef, specially bred for its unique texture and mouthwatering flavour, served in a brioche bun, with a spicy tomato salsa, homemade onion rings and mixed leaf & horseradish salad £13.50

Add: Smoked Cheddar £1.00 | Sweet cured streaky bacon £1.00

SPICED CHICKPEA, AUBERGINE & SPINACH BURGER on a rustic roll, dressed with a spiced red pepper sauce, served with a pesto & tomato dip (v) £10.50

MAINS

STEAK & MUSHROOM PIE* slow-cooked beef in a red wine sauce, topped with puff pastry, served with mash, seasonal vegetables and a jug of gravy £11.95

CHICKEN & THYME PIE* in a creamy chenin blanc sauce, topped with puff pastry, served with spring onion mash and seasonal vegetables £10.95

HUNTER’S CHICKEN chargrilled chicken breast, topped with smoked Cheddar and streaky bacon, with roasted portobello mushrooms in a smoky tomato sauce, served with triple-cooked chips and a barbecue sauce £11.95

FISH & CHIPS* beer-battered cod with triple-cooked chips, mushy peas and a tartare sauce £11.95

SEALED FILLET OF SEA BASS* with crushed baby potatoes, asparagus and a lobster & samphire sauce £16.95

CAESAR SALAD dressed cos lettuce with bacon lardons, anchovies and Gran Moravia cheese, served with a stone-baked garlic flatbread £8.50

Add: Chargrilled chicken breast £3.00 | Salmon fillet £4.00 | Chargrilled halloumi £3.00

SIDES

Triple-cooked chips (v) £2.50
Sweet potato fries (v) £3.00
Baby potatoes (v) £2.50
Seasonal vegetables (v) £2.50
Dressed side salad (v) £2.50
Homemade onion rings (v) £2.50
Garlic & cheese mushrooms (v) £2.50
Tenderstem broccoli with Blacksticks Blue cheese sauce (v) £3.00

PUDDINGS

See our pudding menu for full dish descriptions

Crumble of the day (v) £5.95
Crispy Pecan Tart (v) £4.95
Belgian chocolate brownie* (v) £5.25
Eton mess (v) £5.75
French vanilla crème brûlée (v) £5.50
Raspberry milkshake cheesecake (v) £5.75
Sticky toffee pudding* £5.25
British cheeseboard* £7.95

HOT DRINK AND A MINI PUDDING £4.95

Choose one of our hot drinks with one of these mini puddings. Add a liqueur to your hot drink for an extra £1.35

Treacle & pecan tart (ve) | Eton mess (v) | Bramley apple pie (v)
Crème caramel panna cotta | Belgian chocolate brownie* (v)