SHARERS & GRAZERS

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

BOX-BAKED CAMEMBERT  topped with pumpkin seeds, served with celery and rustic bread (v) £10.95

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

STARTERS

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  with chorizo-flavour seasoning and chipotle chilli mayonnaise £5.50

CHARGRILLED LAMB KOFTAS  served with tzatziki and dressed slaw £5.75

TODAY’S SOUP  with rustic bread (v) £4.50

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

BLACK PEARL SCALLOPS & PRAWNS  baked in garlic butter, served with rustic bread £7.95

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

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  |  £29.50

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

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

7oz FILLET  our most tender premium steak, served with triple-cooked chips, homemade onion rings a thyme roasted tomato and your choice of sauce. Recommended rare £21.50

Add: Garlic prawns £3.00 | Oven-baked garlic & cheese mushrooms (v) £2.50 | Extra 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.

**7oz BRITISH BEEF BURGER** served in a brioche bun, topped with smoked Cheddar, served with homemade onion rings £10.95

**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 a 4oz gammon steak, served with triple-cooked chips and barbecue sauce £11.95

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

**SEARED 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
- Belgian chocolate brownie* (v) £5.25
- Rhode milkshake cheesecake (v) £5.75
- Toffee & nut trio† £6.95
- Eton mess (v) £5.75
- Sticky toffee pudding* £5.25
- Coconut milk sorbet (ve) £5.50
- Classic vanilla crème brûlée (v) £5.50
- Trio of ice cream†* (v) £4.95
- Pudding tasting platter† (v) £8.95
- British cheese board*† (v) £7.95
- Rich chocolate tart (v) £5.50
- Bramley apple pie (v) £5.25
- Raspberry milkshake cheesecake (v) £5.75

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)

We are proud to be part of the Vintage Inns family; for details of our country pubs in the Vintage Inns collection, please visit vintageinn.co.uk

* Contains alcohol. † Contains tree nuts and/or peanuts. We serve food until 11pm from Monday to Saturday and until 9.30pm on Sunday. Some of our fish dishes may contain small bones.

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. All prices include VAT at the current rate. 100% of tips are retained by our team members.

(v) = made with vegetarian ingredients; (ve) = made with vegan ingredients, however, some of our preparation and cooking methods could affect this.

If you require more information, please ask your server.