

ALL DAY MENU

STARTERS

SOUP bread & butter (V) (GFO)	5.25
WILD MUSHROOM FRICASSEE garlic, cream, focaccia, gran mantovano (V) (GFO)	5.95
HAM HOCK TERRINE piccalilli, bread & butter	5.95
BAKED CAMEMBERT spiced cranberry jam, ciabatta (V)	7.95

SMALL PLATES

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

BREAD & OLIVES focaccia, halkidiki olives (V) (VE) (GFO)	3.95
HALLOUMI FRIES chilli & lime jam (V)	4.95
MEATBALLS smoky tomato sauce, gran mantovano	4.95
RIBS honey & hoisin glaze	5.95
WINGS bloody mary & tabasco	4.95
BABY SQUID lemon & black pepper mayo	5.95
CHORIZO SAUSAGE ROLLS chilli jam	4.95
STICKY CAULIFLOWER honey & hoisin glaze (V)	3.95
FALAFEL vegan tzatziki (V) (VE)	3.95

THE GRILL

GAMMON fried free range eggs, hand cut chips, garden peas (GF)	10.95
CHICKEN cajun & lime marinated half chicken, sweet potato fries, charred corn, slaw (GF)	12.95
SIRLOIN 6oz / 10oz cut from the loin, hand cut chips, dressed rocket (GF)	14.95 / 22.95
RIBEYE 12oz cut from the forerib, hand cut chips, dressed rocket (GF)	24.95

BURGERS

CLASSIC gem, tomato, onion, burger sauce, brioche bun, slaw, gherkin, skin on fries (GFO)	9.95
BUTTERMILK CHICKEN gem, tomato, onion, lemon & black pepper mayo, brioche bun, slaw, sweet potato fries (GFO)	10.95
HALLOUMI gem, tomato, onion, pesto mayo, brioche bun, slaw, skin on fries (V) (GFO)	10.95
ADD MONTEREY JACK CHEESE (V) (GF)	1.00
ADD SMOKED BACON (GF)	1.00
ADD JALAPENOS (V) (GF)	1.00
ADD CHORIZO	2.00

SALADS

CRISPY DUCK spring onion, carrot, mixed baby leaves, hoisin, sweet chilli, sesame seeds	9.95
SUPERFOOD beetroot, pomegranate, spinach, chick peas, walnuts, green beans, tzatziki, seeds (V) (VE) (GF)	10.95
ADD HALLOUMI FRIES (V) (GF)	2.00
ADD CHICKEN BREAST (GF)	3.00
ADD SMOKED SALMON (GF)	3.00

THE STOVE

FISH & CHIPS battered haddock, mushy peas, hand cut chips, lemon (GF)	11.95
DUCK LEG red cabbage, potato gratin, honey roast carrots, red currant sauce	13.95
PORK BELLY black pudding fritter, sage buttered mash, kale, golden ale gravy	13.95
CHICKEN BREAST potato gratin, braised baby gem, peas, ham hock & cream sauce	13.95
SALMON FILLET new potatoes, samphire, cherry tomatoes, dill, lemon and black butter (GF)	15.95
BLADE OF BEEF button mushrooms, shallots, horseradish mashed potato, parsnips, carrots, beef gravy (GF)	14.95
GNOCCHI ratatoullie tomato sauce, mozzarella, green pesto, fresh basil (V)	9.95
ADD CHORIZO	2.00
ADD CHICKEN BREAST (GF)	3.00

PIES

STEAK & ALE buttered mash, honey glazed carrots, green beans & golden ale gravy	12.95
CHICKEN & MUSHROOM buttered mash, honey glazed carrots, green beans & golden ale gravy	12.95
SPINACH & CHEESE buttered mash, honey glazed carrots, green beans & wild mushroom cream sauce (V)	12.95

our chefs cook to order so please allow up to 30 minutes if not ordering a small plate or starter

SANDWICHES

served on your choice of farmhouse white, granary, seeded brioche or gluten free bun. upgrade to sweet potato fries +50p	
MATURE CHEDDAR red onion marmalade, mixed leaves, skin on fries (V) (GFO)	6.75
CHICKEN CAESAR rocket, tomato, gran mantovano skin on fries (GFO)	6.95
TUNA light mayonnaise, cucumber, baby gem, skin on fries (GFO)	6.95
FISH GOUJONS battered haddock, baby gem, skin on fries (GFO)	7.95

SUNDAY ROASTS

all our roasts are served from 12noon until 6pm every sunday subject to availability

BEEF TOPSIDE roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy	12.95
PORK BELLY roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy	12.95
CHICKEN BREAST roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy	12.95
THE PLATTER beef, pork & chicken, roast potatoes, yorkshire pudding, all the trimmings & gravy	16.95
MUSHROOM NUT ROAST TART pesto, roast potatoes, carrots, red cabbage, green beans (V) (VE)	10.95
ADD CAULIFLOWER CHEESE (V) (GF)	1.00

PUDDINGS

TREACLE TART clotted cream (V)	5.95
CHOCOLATE BROWNIE chocolate sauce, praline ice cream (V)	6.95
APPLE & RASPBERRY CRUMBLE vegan vanilla ice cream (V) (VE)	6.95
STICKY TOFFEE PUDDING salted butterscotch sauce, vanilla ice cream (V)	6.95
LEMON TART chantilly cream (V) (GF)	6.95
ICE CREAMS & SORBETS three scoops of your choice (V) (VEO) (GF)	4.95

SIDES

PEPPERCORN SAUCE (V) (GF)	1.95
BATTERED ONION RINGS (V) (VE) (GF)	1.95
SKIN ON FRIES (V) (VE) (GF)	1.95
HAND CUT CHIPS (V) (VE) (GF)	2.50
SWEET POTATO FRIES (V) (VE) (GF)	2.50
GARLIC BREAD (V)	2.50
HONEY GLAZED CARROTS (V) (GF)	2.95
HONEY ROASTED PARSNIPS (V) (GF)	2.95
RED CABBAGE (V) (GF)	2.95
HOUSE SALAD (V) (VE) (GF)	2.75
CIABATTA & BUTTER (V)	1.50

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