



## STARTERS

RUSTIC HOUSE BREADS (V) (VGO)

butter, oil & balsamic

£3.00

HOME-MADE SOUP OF THE DAY (VO)

(GFO)

toasted sourdough & butter

£5.25

HOT HONEY CHORIZO

red wine glaze, sourdough & garlic aioli

£4.45

GARLIC MUSHROOMS (V) (VGO) (GFO)

pan-fried in butter, white wine & herbs,  
toasted rustic bread

£5.25

## SIDES

GARLIC BREAD (V)

£2.55

add cheese £0.50 V

HALLOUMI BITES (V) (GFO)

honey-drizzled with sweet chilli dip

£5.85

SALT & PEPPER SQUID

lime & garlic aioli dip

£6.75

MINI PIGS IN BLANKETS

with cranberry sauce

£2.95

SOUTHERN FRIED CHICKEN TENDERS

sweet chilli mayo dip

£5.95

SEASONAL GREENS (V) (GF)

£2.95

Please inform your server if you have any allergies or dietary requirements

V = vegetarian VO = vegetarian option VG = vegan VGO = vegan option GF = gluten-free  
GFO = gluten-free option



## ROASTS

SKIN-ON CHICKEN BREAST (GFO)  
with rosemary  
£16.95 / £9.95 small

BEEF TOPSIDE (GFO)  
served pink with roast onions  
£17.95 / £9.95 small

SLOW ROASTED LEG OF LAMB (GFO)  
4-hour roast with rosemary & garlic  
£18.95 / £10.95 small

CANDIED VEGETABLE & SEED ROAST (V)  
(VGO)  
rice, parsnip, carrot & beetroot with  
pumpkin seeds, cranberries & pine nuts  
£17.95 / £9.95 small

All roasts served with buttered mashed potatoes, roast potatoes, home-made Yorkshire pudding, tenderstem broccoli, sweet-roasted carrots & parsnips, stuffing and rich gravy.

### Extra Yorkshire puds?

Add 2 extra yorkies for £2.95

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## À LA CARTE MAINS

PAN-ROASTED CHICKEN in SUPREME  
SAUCE (GFO)

with seasonal greens & Dauphinoise  
potatoes

£13.95

THICK-CUT PAN-SEARED PORK LOIN

creamy mustard sauce, market  
vegetables & crushed potatoes

£13.95

BANGERS & MASH (VGO)

with seasonal greens, caramelised onion  
& red wine gravy

£12.95

BEETROOT & BUTTERNUT SQUASH  
WELLINGTON (VG)

with mashed potato, seasonal veg and  
rich gravy

£15.95

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## **KIDS**

BEANS ON TOAST (V)

£2.45

add cheese £0.50 (V)

CHICKEN NUGGETS

fries and garden peas or baked beans

£6.95

FISH & CHIPS

battered half-haddock and garden peas or baked beans

£6.95

MAC & CHEESE (V)

garlic ciabatta

£6.95

SAUSAGE & CHIPS (VGO)

garden peas or baked beans

£6.95

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## DESSERTS

### STICKY TOFFEE PUDDING (V)

warm toffee sponge with toasted cashews, Madagascar vanilla ice cream & fresh mint  
£5.95

### CHEESECAKE OF THE DAY (V) (VGO) (GFO)

rich cheesecake with caramel tuile, seasonal fruit, indulgent sauce & Madagascar  
vanilla ice cream  
£6.95

### TRILLIONAIRE'S TART (VGO) (GFO)

rich chocolate tart with orange compote, biscuit base & vanilla ice cream £6.95

### TRIO OF ICE-CREAM (GFO) (VGO)

creamy ice creams with berry compote, crunchy biscuit, crisp tuile & fresh mint  
£4.95

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