



Nibbles

Padron peppers (GF)	5.25
olive oil, Maldon Sea salt	
Bread Board (V)	5.50
Selection of Artisan breads, olive oil & balsamic, butter	
Marinated olives (V, GF)	5.00
Garlic ciabatta	3.75
Garlic ciabatta with cheese	5.25

Starters

Soup of the day (V) GF*	5.75
Crusty bread	
Greek Salad (VE, GF)	8.50
Tomato, cucumber, olives, red onion, vegan feta	
Halloumi Fries (V, GF)	7.50
Panko crumb, sweet chili jam	
Charcuterie Plate (GF*)	9.00
Sliced Coppa, Prosciutto, Salami Milano, mixed olives, olive oil, balsamic vinegar, toasted sourdough	
Chili, salt & pepper squid	9.00
Sweet chili sauce, charred lime	
Braised ox cheek & port croquettes	8.50
Wild garlic mayo, shaved horseradish	
Fishcake (V, GF)	8.50
Salmon, haddock, sunblushed tomatoes, shallots, parsley, dill, dressed leaves, tartare sauce	

Sides

Fries (VE, GF)	4.00
Triple-cooked chips (VE, GF)	4.25
Beer-battered onion rings (VE, GF)	4.50
Tender stem Broccoli (VE, GF)	4.00
Truffle parmesan fries (V, GF)	6.00
Mashed potato (V, GF)	4.50
Coleslaw (GF, V)	4.25
Garlic Ciabatta (V)	3.75
Garlic Ciabatta with cheese (V)	5.25

Mains

28 day aged 8oz sirloin (GF)	27.00
Grilled mushroom, oven roasted tomato, triple-cooked chips, peppercorn sauce	
Steak burger (GF)	16.50
Brioche bun, smoked streaky bacon, Monterey Jack, pickle, fries	
Beyond burger (GF, VE)	15.50
Brioche bun, smoked Applewood cheddar, sweet chilli jam, fries	
Beer-battered North Sea haddock (GF)	16.50
Triple-cooked chips, tartare sauce, lemon, garden peas	
Breaded cod cheeks (GF)	17.00
Peas à la Francaise, anchovy & dill mayo, frisée, fries	
Honey glazed ham (GF)	14.00
Fried duck egg, chargrilled pineapple, triple cooked chips,	
Home-made pie of the day	16.75
Mashed potato, tender stem broccoli ask your server for today's flavour	
Sausage & mash	16.50
Cumberland Sausage or vegan sausage (VE), mashed potato, caramelised red onion gravy, tender stem broccoli	
Smokey Vegan Chilli (VE, GF)	15.95
Three-bean Chilli, basmati rice, nacho crisps, guacamole, charred lime	

Summer Dishes

Grilled chicken Ceasar salad (GF*)	16.50
Cos lettuce, croutons, crispy pancetta lardons, soft boiled egg, anchovies, shaved parmesan, Ceasar dressing	
<i>Oven roasted Salmon instead of chicken</i>	18.50
Greek salad (VE, GF)	14.95
tomato cucumber, olives, red onion & vegan feta	
Oven roasted Salmon (GF)	18.50
lemon & herb crushed new potatoes, Provençal sauce, tender stem broccoli	
Chicken Parmigiano (GF)	15.50
breaded chicken breast, tomato & basil sauce, buffalo mozzarella, garden salad, fries	
King Prawn Linguini	
Sauteed King Prawns, fresh chilli, garlic oil, chopped parsley, linguini pasta	
	16.95

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free / VE* Vegan Option / GF* Gluten Free Option



Kids

Garlic Ciabatta	3.75
Garlic Ciabatta with cheese	5.25
Grilled chicken (GF)	8.50
fries, garden peas	
Beef burger	8.75
brioche bun, fries, baby gem & tomato	
Tomato penne (V)	7.25
tomato sauce, cheese	
Battered haddock (V, GF)	9.75
fries, garden peas	

Chocolate brownie (V, GF)	4.50
chocolate sauce, vanilla ice cream	
Kids ice cream (V)	4.00
Two scoops – ask you server for flavours	

Kids Sunday

Kids roast beef	11.75
Kids roast chicken	10.75
Kids roast pork belly	10.75



Scan the QR code
for allergen & kcal
information

We take every care and attention to identify the allergens that are in our ingredients, but unfortunately it is not possible to guarantee that any product is 100% free from any allergen due to our busy kitchen, and the risk of cross contamination of allergens and traces during cooking and preparation processes. Weights stated are approximate uncooked weights. For allergen information please scan the QR code. Calorific information and nutritional data is taken from information provided by suppliers and manufacturers and spot checked using laboratory testing. Adults need around 2000 kcal a day. Our staff receive 100% of any tips. Service is not included.

SUNDAY

All roasts are served with roast potatoes,
spring greens & leeks, roast carrots, mashed swede

Sirloin of beef – rare, medium or well-done	21.75
Yorkshire pudding	
Belly of pork	18.50
apricot & pork stuffing, Yorkshire pudding	
Trio of meats	25.25
rare sirloin of beef, roast chicken breast, belly of pork, apricot & pork stuffing, Yorkshire pudding	
Roast chicken breast	18.50
apricot & pork stuffing, Yorkshire pudding	
Butternut squash wellington (VE)	16.50
vegan gravy	
Cauliflower cheese	5.50

Desserts

Sticky toffee pudding (V)	7.50
Cornish clotted cream ice cream, salted caramel sauce	
Chocolate brownie (V, GF)	7.25
chocolate sauce, vanilla ice cream	
Eton mess sundae (V, GF)	7.75
crushed meringue, strawberry sauce, strawberry compote, whipped cream & clotted cream ice cream	
Rhubarb & apple crumble (V)	7.75
vanilla custard	
Ice cream & sorbet (V)	7.50
Three scoops - ask your server for today's flavours	
Duet cheese (V)	7.75
biscuits, apple, grapes, red onion jam	
Ask your server for today's selection	

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