STARTERS

SOUP 5.25
mini granary loaf & butter (V) (GFO)

WILD MUSHROOM FRICASSEE 5.95
garlic, focaccia, gran mantovano (V) (GFO)

HAM HOCK & PEA TERRINE 5.95
piccalilli, mini granary loaf & butter

SMOKED SALMON 5.95
potato salad, beetroot carpaccio, dill (GF)

SMALL PLATES

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

BREAD & OLIVES 3.95
focaccia, halkidiki olives (V) (VE) (GFO)

HALLOUMI FRIES 4.95
harissa yoghurt (V) (GF)

MEATBALLS 4.95
smoky tomato sauce, gran mantovano

RIBS 5.95
honey & hoisin glaze

WINGS 4.95
chipotle barbeque

BABY SQUID 5.95
lemon & black pepper mayo

CHORIZO SAUSAGE ROLLS 4.95
chilli jam

STICKY CAULIFLOWER 3.95
honey & hoisin glaze (V)

POLENTA CHIPS 3.95
smoky tomato sauce (V) (VE) (GF)

FALAFEL 3.95
vegan tzatziki (V) (VE)

THE GRILL

GAMMON 10.95
fried free range eggs, hand cut chips, garden peas (GF)

CHICKEN 12.95
thyme & honey marinated half chicken, sweet potato fries, slaw (GF)

SIRLOIN 14.95 / 22.95
6oz / 10oz cut from the loin, hand cut chips, dressed rocket (GF)

RIBEYE 24.95
12oz cut from the forerib, hand cut chips, dressed rocket (GF)

BURGERS

CLASSIC 9.95
gem, tomato, onion, tomato relish, brioche bun, slaw, gherkin, skin on fries (GFO)

BUTTERMILK CHICKEN 10.95
gem, tomato, onion, lemon & black pepper mayo, brioche bun, slaw, sweet potato fries (GFO)

HALLOUMI 9.95
gem, tomato, onion, tomato relish, brioche bun, slaw, skin on fries (V) (GFO)

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 9.95
spring onion, carrot, mixed baby leaves, hoisin, sweet chilli, sesame seeds

SUPERFOOD 10.95
beetroot, pomegranate, spinach, chick peas, walnuts, green beans, tzatziki, seeds (V) (VE) (GF)

ADD HALLOUMI FRIES (V) (GF) 2.00
ADD CHICKEN BREAST (GF) 3.00
ADD SMOKED SALMON (GF) 3.00

THE STOVE

FISH & CHIPS 11.95
battered haddock, mushy peas, hand cut chips, lemon (GF)

WILD BOAR SAUSAGES 10.95
buttered mash, crispy red onions, kale & golden ale gravy

CHICKEN BREAST 13.95
potato gratin, braised baby gem, peas, ham hock & cream sauce

PORK BELLY 13.95
black pudding fritter, sage buttered mash, kale, golden ale gravy

SALMON FILLET 15.95
new potatoes, samphire, cherry tomatoes, dill, lemon and black butter (GF)

BEEF SHORT RIB 18.95
buttered mash, honey glazed carrots, spinach, ale jus

PAPPARDELLE 10.95
butternut squash, spinach, cherry tomatoes, pecan, burnt sage butter (V) (VE)

ADD CHORIZO 2.00
ADD CHICKEN BREAST (GF) 3.00

PIES

STEAK & ALE 12.95
buttered mash, honey glazed carrots, green beans & golden ale gravy

CHICKEN & MUSHROOM 12.95
buttered mash, honey glazed carrots, green beans & golden ale gravy

SPINACH & CHEESE 12.95
buttered mash, honey glazed carrots, green beans & wild mushroom cream sauce (V)

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 6.75
red onion marmalade, mixed leaves, skin on fries (V) (GFO)

CHICKEN CAESAR 6.95
baby gem, tomato, gran mantovano skin on fries (GFO)

TUNA 6.95
light mayonnaise, cucumber, baby gem, skin on fries (GFO)

PASTRAMI 7.95
monterey jack cheese, gherkin, horseradish, mixed leaves, skin on fries (GFO)

FISH GOUJONS 7.95
battered haddock, baby gem, skin on fries (GFO)

SUNDAY ROASTS

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

BEEF TOPSIDE 12.95
roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy

PORK BELLY 12.95
roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy

CHICKEN BREAST 12.95
roast potatoes, yorkshire pudding, pork stuffing, honey glazed carrots, green beans & gravy

THE PLATTER 16.95
beef, pork & chicken, roast potatoes, yorkshire pudding, all the trimmings & gravy

VEGAN NUT ROAST 10.95
roast potatoes, carrots, green beans, vegan gravy (V) (VE) (GF)

ADD CAULIFLOWER CHEESE (V) (GF) 1.00

PUDDINGS

CHOCOLATE BROWNIE 6.95
chocolate sauce, praline ice cream (V)

APPLE & RASPBERRY CRUMBLE 6.95
vegan vanilla ice cream (V) (VE)

STICKY TOFFEE PUDDING 6.95
salted butterscotch sauce, vanilla ice cream (V)

RASPBERRY ETON MESS 6.95
pistachio, poppy seeds (V)

LEMON TART 6.95
chantilly cream (V)

ICE CREAMS & SORBETS 4.95
three scoops of your choice (V) (VEO) (GF)

CHEESE

ENGLISH SELECTION 7.95
lincolnshire blue, quickies cheddar, village maid brie, red onion marmalade, biscuits (V)

PUDDING WINE

FLORALIS MOSCATEL (50ml) 3.00
spain. great with all desserts, especially good with cheese

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
HOUSE SALAD (V) (VE) (GF) 2.75
MINI GRANARY LOAF & BUTTER (V) 1.50

all of our food is prepared in a kitchen where nuts, cereals containing 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. our suppliers and kitchens handle numerous ingredients and allergens and 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