

# ALL DAY MENU

## STARTERS

SOUP	7.95
sourdough & butter (V) (GFO)	
WILD MUSHROOMS	8.95
cream, onions, truffle oil, sourdough (V) (GFO)	
SMOKED TROUT PÂTÉ	8.95
crème fraîche, dill, horseradish, sourdough	
BAKED CAMEMBERT	14.95
red onion marmalade, sourdough (2 to share) (V)	

## SMALL PLATES

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

BREAD & OLIVES	7.95
olive oil, balsamic vinegar (VE) (GFO)	
HALLOUMI FRIES	7.95
sweet chilli sauce (V) (GF)	
MEATBALLS	7.95
smoky tomato sauce	
SOFT SHELL CRAB TACOS	8.95
asian slaw, avocado, sriracha mayonnaise	
CHICKEN WINGS	7.95
buffalo & ranch dressing	
CORN RIBLETS	7.95
salt & pepper, sriracha vegan mayonnaise (VE) (GF)	
BABY SQUID	7.95
lemon & black pepper mayo	
PORK RIBS	8.95
sticky hoisin glaze	

## THE GRILL

GAMMON	14.95
fried free range eggs, thick cut chips, garden peas (GF)	
CHICKEN	17.95
cajun & lime half chicken, skin on fries, corn riblets, slaw (GF)	
RUMP	23.95
10oz british, grass fed rump steak, thick cut chips, dressed rocket (GF)	
SIRLOIN	24.95
8oz british, grass fed sirloin steak, thick cut chips, dressed rocket (GF)	
add mushroom & tarragon sauce, peppercorn sauce, or onion rings + 3.00	

## BURGERS

CLASSIC	15.95
lettuce, tomato, red onion, gherkin, burger sauce, brioche bun, skin on fries, slaw (GFO)	
FRIED CHICKEN	15.95
lettuce, tomato, red onion, lemon & black pepper mayonnaise, brioche bun, skin on fries, slaw (GFO)	
HALLOUMI	15.95
lettuce, tomato, red onion, green pesto mayo, brioche bun, skin on fries, slaw (V) (GFO)	

add monterey jack cheese or smoked bacon + 1.00

## SALAD

HOUSE SALAD	12.95
lettuce, spinach, avocado, tomato, radish, cucumber, carrot & onion with french or sweet chilli dressing (VE)	
select a topping:- crispy hoisin duck, chicken breast, smoked salmon, fried chicken goujons, halloumi fries (V) or sticky hoisin cauliflower (VE)	

## THE STOVE

FISH & CHIPS	15.95
battered haddock, mushy peas, thick cut chips, lemon (GF)	
CHICKEN BREAST	15.95
british supreme, potato dauphinoise, green beans, wild mushrooms, cream & tarragon sauce (GF)	
SALMON FILLET	20.95
saffron fondant potato, samphire, clams, white wine, cream & shallot sauce (GF)	
PORK PORCHETTA	17.95
british pork, black pudding bon bon, potato dauphinoise, savoy cabbage & gravy	
BLADE OF BEEF	18.95
bacon lardons, mushrooms, creamed mash, shallot, glazed carrots, gravy (GF)	
LAMB SHANK	22.95
buttered mash, glazed carrots, green beans, mint gravy, rosemary (GF)	
WILD MUSHROOM TORTELLONI	14.95
white wine cream sauce, gran mantovano cheese, spinach, truffle oil (V)	
add chicken breast, fried chicken goujons or halloumi fries (V) + 3.00	

## PIES

BEEF & ALE	16.95
buttered mash, glazed carrots, green beans, gravy	
CHICKEN & HAM	16.95
buttered mash, glazed carrots, green beans, gravy	
LENTIL & SQUASH WELLINGTON	15.95
chateau potatoes, savoy cabbage, glazed carrots, vegan gravy (VE) (CONTAINS ALMONDS)	

## SUNDAY ROASTS

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

BEEF TOPSIDE	18.95
roast potatoes, yorkshire pudding, pork stuffing, pig in blanket, cauliflower cheese, glazed carrots, greens	
PORK PORCHETTA	17.95
roast potatoes, yorkshire pudding, pork stuffing, pig in blanket, cauliflower cheese, glazed carrots, greens	
CHICKEN BREAST	17.95
roast potatoes, yorkshire pudding, pork stuffing, pig in blanket, cauliflower cheese, glazed carrots, greens	
THE PLATTER	22.95
beef topside, pork porchetta, chicken breast, pork stuffing, pig in blanket & all the trimmings	

## SANDWICHES

MATURE CHEDDAR	9.95
pickle, red onion, lettuce, cucumber, skin on fries (V)	
CURED HAM	9.95
mayonnaise, red onion, lettuce, tomato, cucumber, skin on fries	
ROAST BEEF	10.95
horseradish mayonnaise, rocket, skin on fries	
FISH GOUJON	10.95
battered haddock, lettuce, skin on fries	
served on white brioche or wholemeal roll. sweet potato fries available on request	

## PUDDINGS

CRÈME BRÛLÉE	7.95
vanilla bean, handmade shortbread biscuits (V)	
CHURROS	7.95
cinnamon sugar coating, salted caramel sauce (V)	
STICKY TOFFEE PUDDING	8.95
salted caramel sauce, vanilla ice cream (V) (GF)	
APPLE & BERRY CRUMBLE	8.95
english apples, raspberries, vanilla custard (V)	
CHOCOLATE BROWNIE	8.95
white chocolate & pistachio or chocolate & hazelnut sauce (V)	
BAKED COOKIE DOUGH	7.95
vanilla ice cream, chocolate & hazelnut sauce, fudge (V)	
ICE CREAMS & SORBETS	6.95
three scoops of your choice (V) (VEO) (GF)	
<b>SIDES</b>	
PEPPERCORN SAUCE (V) (GF)	3.00
MUSHROOM TARRAGON SAUCE	3.00
BATTERED ONION RINGS (VE) (GF)	3.00
SKIN ON FRIES (VE) (GF)	3.00
THICK CUT CHIPS (VE) (GF)	3.00
SWEET POTATO FRIES (VE) (GF)	3.00
GARLIC BREAD (V)	3.00
MIXED VEGETABLES (V) (GF)	3.00
SIDE SALAD (GF)	3.00
SOUSVIDO & BUTTER (V)	3.00

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. 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