

ALL DAY MENU

TURN OVER TO SEE OUR DRINKS MENU >>>

SMALL PLATES

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

BREAD & OLIVES VE GFO 7.95

marinated mediterranean mixed olives, served with olive oil, balsamic vinegar & sourdough

SOUP V GFO 7.95

homemade soup of the day, served with sourdough & british butter

WILD MUSHROOMS V 8.95

wild & field mushrooms with cream, onions & garlic, toasted sourdough & a drizzle of truffle oil

BURRATA CAPRESE V GF 8.95

rich, creamy italian cheese, plum & cherry tomatoes, fresh basil, balsamic glaze & olive oil

HALLOUMI FRIES V GF 7.95

cajun coated halloumi fries, served with dressed rocket & spicy hot honey

CRAB TACOS 8.95

soft shell crab tacos, served with crunchy asian slaw, avocado & sriracha mayo

CHICKEN WINGS GF 7.95

crispy fried cajun chicken wings, coated with spicy buffalo sauce & ranch dressing

CORN RIBLETS VE GF 7.95

crispy fried salt & pepper corn riblets, served with sriracha mayonnaise

DUCK BAO BUNS 8.95

soft steamed bao buns, with crispy duck, sticky hoisin glaze, cucumber, sesame seeds & coriander

BABY SQUID 8.95

crispy fried squid, served with lemon & black pepper mayo

CAMEMBERT V 14.95

oven baked & served with caramelized onion chutney & toasted sourdough (for two to share)

THE GRILL

GAMMON STEAK GF 14.95

dry cured unsmoked gammon steak, free range fried eggs, thick cut chips & garden peas

HALF CHICKEN GF 17.95

spiced cajun & lime free range chicken, with salt & pepper corn riblets, crunchy slaw & skin on fries

RUMP STEAK GF 24.95

10oz british dry aged premium rump steak, grilled tomato, dressed rocket & thick cut chips

SIRLOIN STEAK GF 24.95

8oz british dry aged premium sirloin steak, grilled tomato, dressed rocket & thick cut chips

PEPPERCORN SAUCE V GF

MUSHROOM & TARRAGON SAUCE V GF

PICKLED ONION RINGS VE

grill extras + 3.50 each

BURGERS

our burgers are all served in a brioche glazed bun, accompanied with skin on fries & crunchy slaw

CLASSIC BEEF GFO 15.95

100% prime british beef, served with lettuce, tomato, red onion, gherkin & burger sauce

FRIED CHICKEN GFO 15.95

lightly fried with cajun seasoning, served with lettuce, tomato, red onion, lemon & black pepper mayo

CRISPY FISH GFO 15.95

lightly battered haddock fillet, served with lettuce, tomato, red onion, gherkin & tartare sauce

HALLOUMI V GFO 15.95

lightly fried with cajun seasoning, served with lettuce, tomato, red onion & homemade pesto mayo

MONTEREY JACK CHEESE V GF

SMOKED BACON GF

burger extras + 1.00 each

THE STOVE

FISH & CHIPS GF 15.95

crispy battered haddock fillet, thick cut chips, mushy peas, fresh lemon

CHICKEN BREAST GF 16.95

free range chicken, potato dauphinoise, mushroom cream & tarragon sauce with greens

SEABASS FILLETS GF 20.95

pan-fried seabass, with chateau potatoes, sautéed spinach, clams & white wine cream sauce

PORK PORCHETTA 17.95

rolled pork belly, garlic, herbs, black pudding bonbon, potato dauphinoise, spring greens, bacon & gravy

BEEF BRISKET GF 18.95

slow cooked beef brisket, buttered mash, glazed carrots, spring greens & bacon with roast gravy

MUSHROOM TORTELLONI V 15.95

wild mushrooms, spinach, cream & white wine sauce, gran mantovano & a drizzle of truffle oil

PIES

STEAK & ALE 16.95

braised beef, onions & dark ale in hot water pastry, buttered mash, glazed carrots, greens & roast gravy

CHICKEN & HAM 16.95

chicken, ham & white wine in hot water pastry, buttered mash, glazed carrots, greens & roast gravy

VEGETABLE WELLINGTON VE 16.95

butternut squash, almond & lentil filling, puff pastry chateau potatoes, greens, glazed carrots & gravy

SIDES

MIXED VEGETABLES V GF 3.50

PICKLED ONION RINGS VE 3.50

SKIN ON FRIES VE GF 3.50

THICK CUT CHIPS VE GF 3.50

SIDE SALAD VE GF 3.50

GARLIC FLATBREAD V 4.95

GARLIC FLATBREAD & CHEESE V 6.95

FLATBREADS

lightly toasted soft sourdough flatbreads, made to order, select from the following:

CHORIZO 9.95

sun-blushed tomatoes, red onion, mozzarella, fresh basil & olive oil

HALLOUMI V 9.95

tzatziki, pomegranate seeds, spicy hot honey, fresh coriander & cracked black pepper

PROSCIUTTO 9.95

cherry tomatoes, mozzarella, balsamic glaze, spicy hot honey & fresh basil

SHREDDED BEEF 11.95

beef brisket, mozzarella, jalapenos, gherkin, sweet & sour red onions & dijon mayo

SKIN ON FRIES VE GF

THICK CUT CHIPS VE GF

SWEET POTATO FRIES VE GF

SIDE SALAD VE GF

flatbread extras + 3.50 each

SUNDAY ROASTS

our roasts are all served with roast potatoes, pork & sage stuffing, pig in blanket, cauliflower cheese, glazed carrots & buttered green beans

BEEF TOPSIDE 18.95

roasted aged british beef & yorkshire pudding, with trimmings & roast gravy

PORK PORCHETTA 17.95

rolled british pork belly, herbs, yorkshire pudding, with trimmings & roast gravy

ROAST CHICKEN BREAST 17.95

pan-roasted free range chicken breast, yorkshire pudding, with trimmings & roast gravy

THE PLATTER 22.95

beef topside, pork porchetta & chicken breast, yorkshire pudding, with trimmings & roast gravy

roasts are served from 12noon until 6pm

every sunday subject to availability

SALAD

HOUSE SALAD VE GF 12.95

mixed leaves, tomato, radish, cucumber, avocado & red onion with french dressing, plus your choice of topping:

CRISPY DUCK STICKY HOISIN GLAZE

PAN-ROASTED CHICKEN BREAST GF

SMOKED SALMON GF

FRIED CHICKEN GOUJONS GF

CAJUN COATED HALLOUMI FRIES V GF

CAULIFLOWER STICKY HOISIN GLAZE VE

PUDDINGS

CRÈME BRÛLÉE V 7.95

rich & creamy vanilla bean custard, caramelized sugar & homemade shortbread biscuits

CHURROS V 7.95

golden crispy churros, coated in cinnamon sugar served with a salted caramel sauce

STICKY TOFFEE PUDDING V 8.95

classic light sponge, with salted caramel sauce, fudge pieces & vanilla ice cream

APPLE & BERRY CRUMBLE V 8.95

english apples & soft raspberries, topped with buttery crumble & vanilla custard

CHOCOLATE BROWNIE V GF VEO 8.95

rich chocolate brownie with vanilla ice cream, crushed nuts & chocolate hazelnut sauce

BAKED COOKIE DOUGH V 8.95

freshly baked cookie dough, milk chocolate & hazelnut sauce, fudge pieces & vanilla ice cream

BRITISH CHEESE SELECTION V 16.95

black bomber cheddar, cornish brie, somerset stilton and a selection of water biscuits with a pear, date & cognac chutney (for two to share)

ICE CREAM

3 SCOOPS V GF VEO 6.95

choose from: vanilla bean, belgian chocolate, salted caramel, strawberries & cream or cookies & cream sorbet flavours: mango, raspberry & lemon

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